

# DEL RIO ELORZA

## VERUM PINOT NOIR



Patagonia is Argentina's most southerly wine region and for wine makers it offers a cooler climate, numerous hours of sun and abundant water.

In this privileged setting boutique wine producer Bodega Del Río Elorza was born, a realization of a combined dream between two families - the 'Del Rio' family and the 'Elorza' family

**Blend:** 100% Pinot Noir

**Location:** High Valley, Rio Negro, Patagonia

**Country:** Argentina

**Vintage:** 2017

**Alcohol:** 13.5% ABV

**Viticulture:** Traditional, without the use of pesticides. Hand harvested.

**Vinification:** Following hand picking and destemming the fruit is cold soaked for 3 days. Following this is a warm fermentation (25 - 26 °C) with a total maceration of 15 days. 5% of the wine is aged in French oak for 6 months. Once bottled the wine is aged for a further 8 months before release

**Tasting Note:** A delicately fresh nose of wild raspberries and subtle wood smoke. The palate is clean and refreshing with smoky notes, red berries and purple skinned fruits and just a touch of earthy complexity.

**Food Match:** Being on the more mid-weight side of Pinot, and with lovely expressions of red and purple fruits, this would work particularly well with duck and mild game dishes.

<b>Altitude:</b>	250 MASL	<b>Organic:</b>	No
<b>RS:</b>	2.3 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Cork	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	6 months French	<b>Vegan:</b>	Yes



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