

# DEL RIO ELORZA



## VERUM SELECCION DE FAMILIA CABERNET FRANC

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

<b>Blend:</b>	100% Cabernet Franc
<b>Location:</b>	High Valley, Rio Negro, Patagonia
<b>Country:</b>	Argentina
<b>Vintage:</b>	2014
<b>Alcohol:</b>	14% ABV

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

**Vinification:** The wine is aged for 12 months in new French oak barrels.

**Tasting Note:** Classic elements of Cabernet Franc on the nose including wild strawberry, blackberry, pencil shavings and a hint of blackcurrant leaf. This is riper than a typical old-world Cabernet Franc and does not show too much greenness, instead offering more body and depth of fruit and a slight touch of herbal mint. The fuller bodied palate is elegant with firm tannins but a vital balancing acidity. Cedar notes show from the use of French oak and the finish is dominated by bright red fruit and mocha spice.

**Food Match:** This is a serious wine with complexity, depth and structure. It needs a match that is equally weighty and powerful. T-Bone steak, venison or ox cheek would all work particularly well.

<b>Altitude:</b>	300 MASL	<b>Organic:</b>	No
<b>RS:</b>	2.2 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Cork	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	12 months French Oak	<b>Vegan:</b>	Yes

