

DEL RIO ELORZA

VERUM SELECCION DE FAMILIA MALBEC



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% Malbec

Location: High Valley, Rio Negro, Patagonia

Country: Argentina

Vintage: 2016

Alcohol: 14% ABV

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

Vinification: 18 months in French Oak (50% 1st fill, 50% 2nd fill).

Tasting Note: Intense ruby red with violet tones; Aromas of red fruit, blackberry and plum, spices, vanilla and chocolate are found on the nose leading to a full bodied, balanced and elegant palate with silky tannins and a long cool and fresh finish.

Food Match: Roast beef or venison, barbequed lamb or pork, steak, game, hard cheeses.

Altitude:	300 MASL	Organic:	No
RS:	2.0 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	18 months French Oak	Vegan:	Yes

