

VERUM PATAGONIA CHARDONNAY

Description: We strive for a Chardonnay with lively acidity and a long finish, and aromas of tropical fruits and creamed pears.

Label Notes: The birds on the labels are Patagonia's black-necked swans, and each represents a Del Rio – Elorza family member. The wind represents a vital characteristic of this *terroir*.

Total Production: 2,500 cases

UPC: 852282002018



Winemakers: Alberto Antonini, Mariano Vignoni, & Agustín Lombroni

Winery: Bodega Del Rio Elorza

Vineyards: Estate vineyard; Fernández Oro, Alto Valle del Rio Negro, Patagonia

Varietal: 100% Chardonnay

Average Age of Vines: 10 years

Average Vineyard Altitude: 300 meters

Density: 2,222 plants per acre

Production: 1 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: 20 day fermentation; contact with lees for 6 months

Malolactic Fermentation: None

Aging: 10% in 1st use French oak barrels and 10% in 1st use American oak barrels; rest stainless steel

Alcohol: 13.8

Residual Sugar: 1.93 g/L

Acidity: pH of 3.3; TA of 7.02 g/L

YOUR TASTING NOTES:

LEARN MORE AT WWW.VINODELSOL.COM