

VERUM PATAGONIA MALBEC

Description: We seek a Rio Negro *terroir*-driven Malbec, fresh and that is easy to drink, with aromas of red fruits, spice, and violets.

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: 1,036 cases

UPC: 852282002032



Winemakers: Alberto Antonini and Mariano Vignoni, & Agustín Lombroni

Winery: Bodega Del Rio Elorza

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

Varietal: 100% Malbec

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: Indigenous yeasts; Pre-Maceration (3-5 days at 8°C) and fermentation (15 days at 28°C) in stainless steel for 20 days

Malolactic Fermentation: 100% spontaneous

Aging: 10% in 2nd use French and 10% in 3rd use American oak barrels; rest in concrete tanks without epoxy

Alcohol: 13.7

Residual Sugar: 1.75 g/L

Acidity: pH of 3.6; TA of 5.32 g/L

YOUR TASTING NOTES:

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