

VERUM PATAGONIA MALBEC RESERVA

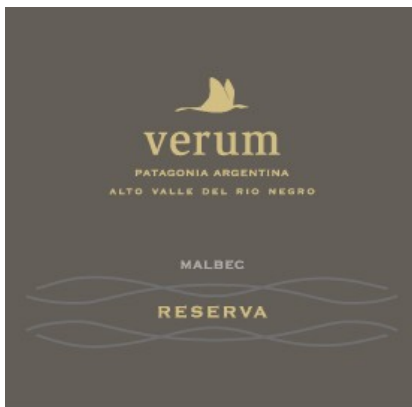
Description: We seek a Rio Negro *terroir*-driven Malbec, concentrated and complex, with aromas of red fruits, spice, violets, vanilla and *dulce de leche*.

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*.

S.R.P.: \$29

Total Production: 417 cases

UPC: 852282002056



Winemakers: Alberto Antonini and Mariano Vignoni

Winery: Bodega Del Rio Elorza

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

Varietal: 100% Malbec

Average Age of Vines: 5 years

Average Vineyard Altitude: 300 meters

Density: 2,222 plants per acre

Production: 1.0 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Indigenous yeasts; 20 days, 25-27 C

Malolactic Fermentation: 100% spontaneous in oak

Aging: 16 months in 1st use French oak barrels

Alcohol: 14.0

Residual Sugar: 1.9 g/L

Acidity: pH of 3.78; TA of 5.80 g/L

YOUR TASTING NOTES:

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