

# VERUM PATAGONIA MALBEC RESERVA

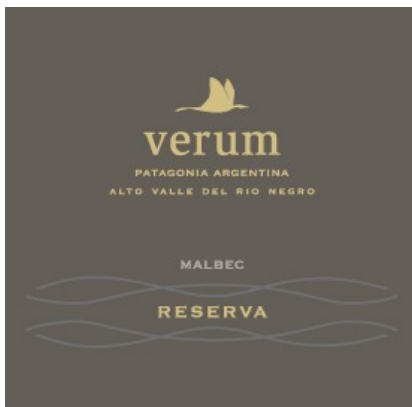
**Description:** We seek a Rio Negro *terroir*-driven Malbec, concentrated and complex, with aromas of red fruits, spice, violets, vanilla and *dulce de leche*.

**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 1<sup>st</sup> 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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