

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*.

S.R.P.: \$17

Total Production: 1,000 cases

UPC: 852282002018



Winemakers: Alberto Antonini and Mariano Vignoni

Winery: Bodega Del Rio Elorza

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

Varietal: 100% Chardonnay

Average Age of Vines: 5 years

Average Vineyard Altitude: 300 meters

Density: 2,222 plants per acre

Production: 1.5 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: 20 day fermentation; contact with lees for 2 months

Malolactic Fermentation: None

Aging: 20% in 1st use American oak barrels; rest stainless steel

Alcohol: 13.8

Residual Sugar: 1.93 g/L

Acidity: pH of 3.5; TA of 5.25 g/L

YOUR TASTING NOTES:

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