

VERUM PATAGONIA PINOT NOIR

Description: We seek a Rio Negro *terroir*-driven Pinot Noir, fresh and that is easy to drink, with aromas of cherries, roses, and strawberries. Clone 777.

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: 1,000 cases

UPC: 852282002049



Winemakers: Alberto Antonini and Mariano Vignoni, and Agustín Lombroni

Winery: Bodega Del Rio Elorza

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

Varietal: 100% Pinot Noir

Average Age of Vines: 10 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; 15% carbonic maceration, 85% destemment, Pre - Maceration (6 days at 8°C) and fermentation (15 days at 25°C) in stainless tanks

Malolactic Fermentation: 85% spontaneous concrete tanks and 15% in 2nd use French oak barrels

Aging: 6 months in 15% 2nd use French oak barrels, rest in concrete tanks without epoxy

Alcohol: 13.9

Residual Sugar: 1.9 g/L

Acidity: pH: 3.6; TA of 5.6 g/L

YOUR TASTING NOTES:

LEARN MORE AT WWW.VINODELSOL.COM