

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*.

S.R.P.: \$20

Total Production: 500 cases

UPC: 852282002049



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% Pinot Noir

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

Malolactic Fermentation: 100% spontaneous in oak

Aging: 6-12 months in 50% 1st and 50% 2nd use French oak barrels

Alcohol: 13.9

Residual Sugar: 2.1 g/L

Acidity: TA of 4.72 g/L

YOUR TASTING NOTES:

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