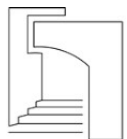


BODEGAS VERUM - PATAGONIA

(RIO NEGRO, PATAGONIA, ARGENTINA)

www.bodegasverum.com



VERUM

The López Montero family's history in the world of wines and spirits dates back to 1788. Elias López Montero began his professional career in 2001 working as a production technician in wineries such as Vinícola de Tomelloso, Altosa and Aalto (DO Ribera del Duero) and later made the leap to Bodegas Bergkelder in South Africa. This was his first contact with the southern latitude and where he realised that his vocation was to produce wines that have the capacity to transmit an origin. In 2005 he returned to his family winery in La Mancha, Spain to launch Verum, a project focusing on varietal excellence as a faithful expression of the region and family history. In 2016 he headed back to the Southern hemisphere, bringing the same principles to Patagonia.

Situated in Patagonia, Argentina's southernmost winemaking region, is a valley surrounded by windy, deserted lands and irrigated by water flowing from the Andes. Alto Valle de Río Negro, the source of Patagonia's biggest river, is the South American home of Bodegas Verum. This exceptional terroir produces wines that display a distinct homage to Burgundy – benefitting from the same cooler temperatures and consequent long, slow maturation as that area of France. Expect elegant expressions of pure, delicate fruit from this avant-garde project focused on making the most of varieties adapted to the unique Patagonian conditions.

Soul N - Pinot Noir 2023

CSPC# 139033

12x750ml

13.7% alc./vol.

Grape Variety

100% Pinot Noir.

Sustainability Biodynamic

Winemaker Elías López Montero

Vintage In Alto Valle, Río Negro, Juan Vidiri at Bodega Canale, says, “we had no rain in February, March or early April in Alto Valle so the harvest went smoothly without delays, starting in February and ending on April 3.” The 2023 vintage was one of the best of recent years due to the low temperatures in early spring, good ripening of the varieties and the date of the harvest.

Vineyards Upper Valley of the Río Negro.

Harvest Hand-harvested. Destemmed and pressed. Static settling and raked into new 500-liter barrels.

**Vinification/
Maturation** Spontaneous fermentation with whole clusters (50%). Pressed midway through fermentation and finished without the skins. Malolactic fermentation in used barrels. Aged in second and third use 500 liter barrels for 11 months. Bottled without filtration.

Tasting Notes Delicate and light-bodied Pinot Noir, textured wine with complex flavours: cherry, raspberry, mushroom and forest floor, plus vanilla and baking spice. Rich and juicy.

Serve with A versatile red wine. It goes well with both fish and meat, and even as a dessert accompanied by a cheese board will make for a delightful after-dinner experience. Cellar for up to 15 years.

Cellaring Drink 2026-2034

Scores/Awards **95 points** - Tim Atkin, MW - timatkin.com - April 2025

93 points - Antonio Galloni, Vinous - May 2025

Reviews “From one of the coolest sites in Río Negro, exposed to the west wind and made entirely from the 777 clone, Soul N is a Pinot Noir that is both ethereal and profound. It presents notes of goji berry, pomegranate, maraschino cherry, and subtle earthy nuances, with filigreed tannins, marked chalky minerality, and an elegant, prolonged finish. Its polished structure and concentration reveal the true potential of Patagonian Pinot Noir.”

- TA, timatkin.com

