

OTRONIA

PATAGONIA EXTREMA

Bodega Otronia is located in the heart of Patagonia on **parallel 45°33'**, probably, the last southern frontier for cultivating vines.

The soil is calcareous; permanent wind and dry climate guarantees disease-free organic grape production.



BLOCKS 3&6· CHARDONNAY

2018

This Chardonnay is born from the selection of blocks 3 and 6 sourced from the vineyard 22. Its intense and particular aromatic expression makes it unique and gives this wine a great personality. Harvested on March, the must is obtained by direct pressing, static setting and fermented. Once the alcoholic fermentation is finished and without malolactic fermentation, it is transferred to French oak fudres of 18-20 months aging.

COLOR: Bright pale yellow with greenish reflections.

NOSE: Notes of white fruits such as peach and pear, combined with floral tone. You can perceive hints of herbs, chamomile tea, thyme, reminiscent of the natural environment where the grapes that give rise to this complex come from.

PALATE: Characterized by its freshness, depth, vibrancy, flavor and long persistence. A special natural acidity of this Patagonia terroir gives a very attractive character and tension, in addition to ensuring a long life and aging in the bottle.

TECHNICAL INFORMATION

Varieties : 100% Chardonnay

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 13%

Total Acidity: 7,4%

Residual Sugar: 2 g/L

pH: 3.25




AVINEA

Drink with moderation.

40°

45°
33'
00"
S

50°