

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 heterogeneity of the soils, the permanent winds, the cold and dry climate, and the sunlight intensity gives a unique profile to our wines.

CHARDONNAY

2019

This Chardonnay is born after the selection of blocks 3 and 6 from the parcel 22. Its intense and particular aromatic expression makes it unique. Made with grapes harvested in March. The must is obtained, by direct pressing. The wine is aged in French oak foudres for 18 to 20 months.

COLOR: Pale yellow with green hues.

NOSE: Notes of white fruits such as peach and pear, combined with a hint of flowers. Aromas of herbs, chamomile tea and thyme are perceived, which recall the natural environment from which the grapes come.

PALATE: Defined by its freshness, depth, vitality, flavor and long persistence. The natural acidity of the Patagonian terroir gives it a very attractive character and tension, and also guarantees a long-life aging in the bottle.

TECHNICAL INFORMATION

Grape: 100% Chardonnay

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 13.3%

Acidity: 9 g/L

Sugar: 2.4 g/L

pH: 3.2



AVINEA