OTRONIA

PATAGONIA EXTREMA

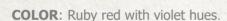
Bodega Otronia is located in the heart of Patagonia on parallel 45'33, probably, the last southern frontier for cultivating vines

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



2019

This wine is born from the best selection of our parcel 22, block I. it is a block wine due to the special characteristics that distinguish this terroir, with its herbal and spicy floral aromas, and the typical red fruit of Pinot Noir of a cold area. It was harvested in March and fermented in concrete, using the 50% whole cluster. Once the malolactic fermentation was done, it was aged in untoasted French oak foudres_for 18 to 20 months.



NOTES: Pinot Noir with great character, notes of raspberries and cherries combined with herbs such as oregano, thyme, truffle and flowers. Great complexity and finesse in this splendid Patagonian wine

PALADAR: Delicate and persistent structure. Silky tannins, combined with a firm natural acidity, that gives a unique vitality and depth. Of medium intensity, its great characteristics are finesse and complexity.

TECHNICAL INFORMATION

Grape: 100% Pinot Noir

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 12.9%

Acidity: 6.3g/L

Sugar: 1.89 g/L

pH: 3.44







40°

50°