

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.



45 RUGIENTES · CORTE DE BLANCAS 2018

This wine is a blend of Pinot Gris, Chardonnay and Gewürztraminer. Harvested manually in boxes of 20 kg during the morning hours and pressed directly without de-stemming in pneumatic press, at low pressure separating the press flower wine. After the static settling, each component is fermented separately in pools/ concrete eggs. Once the blend is defined, it is aged in French oak fudres and concrete pools for 18 - 20 months.

COLOR: Bright pale yellow with greenish reflections.

NOSE: This wine presents aromas of tropical fruits, citrus peel and floral memories of jasmine due to the contribution of the Gewürztraminer. Upon opening, some mineral notes appear.

PALATE: In the mouth we find sensations of freshness and sweetness. Of long persistence.

TECHNICAL INFORMATION

Varieties: Gewürztraminer (42%),
Pinot Grigio (26%), Chardonnay
(32%)

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 13%

Total Acidity: 7%

Residual Sugar: 2,07 g/L

pH: 3.25



AVINEA

PLEASE ENJOY OUR WINES RESPONSIBLY
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40°

45°
33'
00"
S

50°