

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 · PINOT NOIR

2018

This wine was born as a mixture of different lots of Pinot Noir, sourced from different blocks and elaborated separately. Blended in search of the best combination possible in order to enhance the character of Sanrmito's terroir and the elegant and delicate profile of Pinot Noir. Harvested on march, fermented in concrete vessels, with 50% whole clusters and 50% de-stemmed, in search of the effect of carbonic maceration to obtain fruity notes and aromatic complexity.

COLOR: Delicate ruby red with purple reflections.

NOSE: Red fruits such as cherries and strawberries are perceived, combined with spicy notes as black pepper, cinnamon and mineral touches, very characteristic of this peculiar terroir. It is necessary to take a few minutes to discover the multiple aromatic layers of this great pinot noir from Patagonia.

PALATE: Characterized by its freshness and delicacy. Very complex, medium structure, elegant and fine wine.

TECHNICAL INFORMATION

Varieties : 100% Pinot Noir

Region: Sarmiento, Chubut, Argentina

Winemaker : Juan Pablo Murgia

Alcohol: 12,5%

Total Acidity: 6%

Residual Sugar: 2,6 g/L

pH: 3.65



AVINEA

Please enjoy our wines responsibly.
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