

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.



BLOCK I · PINOT NOIR

2018

This wine is born from the best grape selection of our farm 22, block 1, with special characteristics that distinguish this terroir, with its herbal and spicy floral notes, and its red fruit typical of Pinot Noir of cold zone. Harvested on March, fermented in concrete vessels, using the whole cluster technique by 50%. Once malolactic fermentation finished, it was aged in untoasted French oak fudres for 18 -20 months.

COLOR: Delicaded ruby red with purple reflections.

NOSE: Great Pinot Noir character with notes of raspberries and cherries combined with herbal hints such as oregano, thyme, truffle and flowers. Great complexity and finesse found in this splendid patagonic wine.

PALATE: Delicate and persistent structure. Silky tannins combined with firm natural acidity give it a unique vibrancy and depth. Of medium intensity its great characteristic is the finesse and complexity of this

TECHNICAL INFORMATION

Varieties: 100% Organic Pinot Noir

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 12%

Total Acidity: 5,7%

Residual Sugar: 1,8 g/l

pH: 3.65



AVINEA

Drink with moderation.

40°

45°
33'
00"
S

50°