

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.

BLOCK I · PINOT NOIR

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.

COLOR: Ruby red with violet hues.

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



AVINEA