

OTRONIA

PATAGONIA EXTREMA

Bodega Otronia is located in the heart of Patagonia at **parallel 45'33**, probably the last southern frontier to grow vineyards.

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



45 RUGIENTES · CORTE DE BLANCAS

2019

This wine is a blend of Gewürztraminer, Pinot Gris and Chardonnay, harvested manually in boxes of 20 kg and pressed directly without destemming in a pneumatic press, at low pressure. After the static settling, each component is fermented separately in concrete eggs and vats. Once the blend is done, the wine is aged in French oak foudres and concrete vats for 18- 20 months.

COLOR: Bright pale yellow with greenish hues.

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

PALATE: Very fresh, with good acidity and long persistence.

TECHNICAL INFORMATION

Grapes: Chardonnay 48%,
Gewürztraminer 27%, Pinot
Grigio 25%.

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 13.2 %

Total Acidity: 7.65 g/L

Residual Sugar: 3 g/L

pH: 3.36



AVINEA