## 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 and the cold and dry climate guarantee a healthy organic grape production.



2020

This wine was made with grapes from the block 22, which has one hectare of Merlot with a density of 7000 plants and presents a combination of alluvial soils with rocks and calcareous material from the Sierra Silva and clay deposits of lagoon origin.

The grapes were harvested on April  $1^{\rm st}$  and the wine was made in concrete tanks through spontaneous fermentation and macerated for 17 days.

Aging was made in unroasted French oak foudres for 20 months.

**COLOR:** Intense ruby red

**NOSE:** Aromas of fresh red fruit, quince jelly, spicy notes of sweet paprika, black pepper and menthol.

**PALATE:** Wine of good freshness, expressive, balanced and elegant with a persistent finish.

## **TECHNICAL INFORMATION**

Grape: 100% Merlot

Region: Sarmiento, Chubut, Argentina

Winemaker: Juan Pablo Murgia

Alcohol: 13.9%

Total Acidity: 6.3 g/L

Residual Sugar: 2.18 g/L

**pH:** 3.54







45° 33' 00''

40°

50°