

# 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 · CORTE DE BLANCAS 2018

This wine is a blend of Pinot Gris, Chardonnay and Gewürztraminer. Harvested manually in boxes of 20 kg during the morning hours and pressed directly without de-stemming in pneumatic press, at low pressure separating the press flower wine. After the static settling, each component is fermented separately in pools/ concrete eggs. Once the blend is defined, it is aged in French oak fudres and concrete pools for 18 - 20 months.

**COLOR:** Bright pale yellow with greenish reflections.

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

**PALATE:** In the mouth we find sensations of freshness and sweetness. Of long persistence.

### TECHNICAL INFORMATION

**Varieties:** Gewürztraminer (42%),  
Pinot Grigio (26%), Chardonnay  
(32%)

**Region:** Sarmiento, Chubut, Argentina

**Winemaker:** Juan Pablo Murgia

**Alcohol:** 13%

**Total Acidity:** 7%

**Residual Sugar:** 2,07 g/L

**pH:** 3.25



AVINEA

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