

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.



45 RUGIENTES · PINOT NOIR 2019

This wine was born as a combination of different lots of Pinot Noir, from different blocks and vinified separately. Blended in search of the best combination possible in order to enhance the character of Sarmiento's terroir and the elegant profile of Pinot Noir. Harvested in March, fermented in concrete vessels, with 50% whole clusters and carbonic maceration to obtain fruity notes and aromatic complexity.

The wine is aged 80% in French oak foudres and 20% in concrete vats for 18- 20 months.

COLOR: Delicate ruby red with purple hues.

NOSE: Red fruits such as cherries and strawberries aromas, combined with spicy notes as black pepper, cinnamon and mineral hints.

PALATE: Defined by its freshness and delicacy. Very complex, with medium structure and a long finish.

TECHNICAL INFORMATION

Grape: 100% Pinot Noir

Region: Sarmiento, Chubut, Argentina

Winemaker : Juan Pablo Murgia

Alcohol: 12,5%

Total Acidity: 6.12 g/L

Residual Sugar: 1.8 g/L

pH: 3.63



AVINEA