

OTRONIA

PATAGONIA EXTREMA

45° RUGIENTES ROSÉ 2020

SARMIENTO · CHUBUT · PATAGONIA

COLOR: Pale and delicate salmon pink.

NOSE: Aromas of red fruit, pink pepper and flowers.

PALATE: Fresh acidity with fruit flavors, good volume and a lingering finish due to the aging.

VARIETAL COMPOSITION: 100% Organic Pinot Noir.

WINEMAKING:

Made with Pinot Noir grapes harvested in late-February, from selected plots with sandy-clay soil that highlight freshness, fruitiness and complexity.

Direct pressing and spontaneous fermentation in stainless steel tanks.

Aged in untoasted French oak barrels for 20 months.

WINEMAKER: Juan Pablo Murgia

TA: 7.43g/L

RS: 2.71g/L

pH: 3.20

ALC: 13.5%

