

OTRONIA
PATAGONIA EXTREMA

45 RUGIENTES PINOT NOIR 2022

This wine is the result of the combination of several lots of Pinot Noir, which are made separately and then blended to find the best combination that highlights the character of the Sarmiento terroir and the elegant and delicate profile of this variety. The grapes are harvested between the end of February and the end of March, and fermented in concrete vats using varying percentages (10% - 50%) of whole cluster and destemmed grapes. Aging is carried out in un-toasted French oak foudres, and concrete for 20 to 22 months.



WINEMAKER: Juan Pablo Murgia.

VARIETAL: 100% Pinot Noir.

HARVESTED: Between end of February & end of March 2022.

BOTTLED: February 2024.

REGION: Sarmiento, Chubut, Patagonia Argentina.

TOTAL ACIDITY: 6 g/L

RESIDUAL SUGAR: 1.8 g/L

PH: 3.42

ALCOHOL: 12.5%

VINEYARD: Sierra Silva & Paico.