



OTRONIA

Brut Nature Rosé

MÉTODO TRADICIONAL

PATAGONIA ARGENTINA

Bodega Otronia is located in the heart of Patagonia at parallel 45'33, probably the last southern frontier to grow vineyards. The soil has rocks and clay, the permanent winds and the dry climate guarantee a disease-free organic grape production. The southern origin and an extreme climate forge the personality of our sparkling wines, as unique as the coordinates in which they are born.

Pressed with whole bunch, fermented with native yeasts and made under the traditional method with 25 months of aging on lees. It has a delicate pink color with bronze tones, aromas of toasted bread, cherry, wild strawberries and praline. In the mouth, the soft bubbles provide a balanced texture and elegance, complemented by great acidity and a delicate sensation of creaminess.



TECHNICAL INFORMATION

Grape: 100% organic Pinot Noir.

Bottles produced: 3000

Region: Sarmiento, Chubut, Argentina.

Winemaker: Juan Pablo Murgia.

Alcohol: 12.2%

Total acidity: 9.5 g/L.

Residual sugar: 2.73 g/L.

pH: 3,03

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PATAGONIA EXTREMA



AVINEA