

# OTRONIA

PATAGONIA EXTREMA

## 2017 BLOCK I • Pinot Noir

This wine is born from the best grape selection of our farm 22, Block I, with special characteristics that distinguish this terroir with herbal and spicy floral notes, and red fruit typical of pinot noir of a cold zone. Harvested on the 22nd of March, fermented in concrete vessels, using the whole cluster technique by 50%. Once malolactic fermentation finished, it was aged in untoasted French oak barrels for 14 months.

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### TECHNICAL INFORMATION

**Varieties:**

100% Organic Pinot Noir.

**Total Acidity:**

5.2

**Production:**

3052 bottles

**Residual Sugar:**

1.48%

**Region:**

Sarmiento, Chubut, Argentina.

**Winemaker:**

Juan Pablo Murgia.

**Alcohol Level:**

13.5%

**pH:**

3.66

**Oak:**

100% of the wine was aged in French Oak barrels for 14 months.

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**Color:**

Delicate ruby red with purple reflections.

**Nose:**

Great Pinot Noir character with notes of raspberries and cherries combined with herbal hints such as oregano, thyme, and floral components. Great complexity and finesse are found in this splendid Patagonia wine.

**Palate:**

Delicate and persistent in structure. Silky tannins combined with firm natural acidity give it a unique vibrancy and depth. Medium body, its greatest characteristic is the fineness and complexity of this wine.

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**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 winds and dry climate guarantees disease-free organic grape production.



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