

OTRONIA

PATAGONIA EXTREMA

2017 45° RUGIENTES • Pinot Noir

This wine was born as a mixture of different lots of pinot noir, sourced from different blocks and aged separately. Blended in search of the best combination possible to enhance the character of Sarmiento's terroir and the elegant and delicate profile of pinot noir. Harvested between March 17th and 22nd. Fermented in concrete vessels, with 50% whole clusters and 50% de-stemmed, in search of the effect of carbonic maceration to obtain fruity notes and aromatic complexity.

TECHNICAL INFORMATION

Varieties:

100% Organic Pinot Noir.

Total Acidity:

5.2

Production:

2238 bottles

Residual Sugar:

1.48%

Region:

Sarmiento, Chubut, Argentina.

Winemaker:

Juan Pablo Murgia.

Alcohol Level:

13.5%

pH:

3.65

Oak:

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

Color:

Delicate ruby red with purple reflections.

Nose:

Red fruits such as cherries and strawberries are detected, combined with spicy notes such as black pepper, cinnamon, and mineral touches, very characteristic of this peculiar terroir. It is necessary to let the wine open to discover the multiple aromatic layers of this great Pinot Noir from Patagonia.

Palate:

Characterized by its freshness and delicacy. Very complex, medium structure, elegant and fine wine.

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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