

OTRONIA

PATAGONIA EXTREMA

2018 BLOCKS III & VI CHARDONNAY

This Chardonnay is born from the selection of Blocks III and IV sourced from the vineyard 22. Its intense and particular aromatic expression makes it unique and gives this wine a great personality. Harvested in March, the must is obtained by direct pressing, static setting and fermented. Once the alcoholic fermentation is finished and without malolactic fermentation it is transferred to French oak foudres of 18 - 20 months aging.

TECHNICAL INFORMATION

Varieties:

100% Chardonnay

Alcohol Level:

13%

Region:

Sarmiento, Chubut, Argentina

Total Acidity:

7.4%

Winemaker:

Juan Pablo Murgia

Residual Sugar:

2 g/L

pH:

3.25

Color:

Bright pale yellow with greenish reflections.

Nose:

Notes of white fruits such as peach and pear, combined with floral tone. You can perceive hints of herbs, chamomile tea, thyme, reminiscent of the natural environment where the grapes that give rise to this complex come from.

Palate:

Characterized by its freshness, depth, vibrancy, flavor and long persistence. A special natural acidity of this Patagonia terroir gives a very attractive character and tension, in addition to ensuring a long life and aging in the bottle.

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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