

OTRONIA

PATAGONIA EXTREMA

BLOCK 3&6 • Chardonnay 2017

This Chardonnay is born from the selection of blocks three and six sourced from the vineyard 22. The intense and particular aromatic expression makes it unique and gives this wine a great personality. Harvested between the 22nd and 24th of March, the juice is obtained by direct pressing, static settling, and then fermented at 15°C. Once the alcoholic fermentation is finished and without malolactic fermentation, it is transferred to French oak barrels of 16 months aging.

98
Points

Descorchados



TECHNICAL INFORMATION

Varieties:

100% Organic Chardonnay

Total Acidity:

7.8

Production:

2238 bottles

Residual Sugar:

1.56%

Region:

Sarmiento, Chubut, Argentina

Winemaker:

Juan Pablo Murgia

Alcohol Level:

13.8%

pH:

3.35

Oak:

100% of the wine was aged in French Oak barrels for 16 months.

Color:

Bright pale yellow with greenish reflections.

Nose:

Notes of white fruits such as peach and pear, combined with a 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 finish. A special natural acidity of this Patagonian terroir gives a very attractive character and tension, in addition to ensuring a long life and aging in the bottle.



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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.