

OTRONIA

PATAGONIA EXTREMA

2017 45° RUGIENTES • Corte De Blancas

91
Points

Vinous

94
Points

Descorchados



This wine is a blend of Pinot Gris harvested on March 23rd, Chardonnay harvested on March 23rd and Gewürstraminer on March 15th. Packed manually in boxes of 20 Kg during the morning hours and pressed directly without de-stemming in a pneumatic press at low pressure. After the static settling, each component is fermented separately in pools/concrete eggs. Once the blend is defined, it is aged in French oak barrels and concrete pools for 12 months.

TECHNICAL INFORMATION

Varieties:

Blend of Organic Gewürstraminer (62.5%), Pinot Gris (25%) and Chardonnay (12.5%)

Total Acidity:

6.49

Residual Sugar:

1.45%

Production:

2238 bottles

Winemaker:

Juan Pablo Murgia

Region:

Sarmiento, Chubut, Argentina

pH:

3.45

Alcohol Level:

13.7%

Oak:

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

Color:

Bright pale yellow with greenish reflections.

Nose:

This wine presents aromas of tropical fruits, citrus peel, and floral hints of jasmine due to the contribution of the Gewürstraminer. Upon opening, some mineral notes appear.

Palate:

In the mouth, we find sensations of freshness and sweetness of long persistence.

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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