

# OTRONIA

PATAGONIA EXTREMA

## 2018 45° RUGIENTES CORTE DE BLANCAS

This wine is a blend of Pinot Gris, Chardonnay and Gewürztraminer. Harvested manually in boxes of 20 kg during the morning hours and pressed directly without de-stemming in pneumatic press at low pressure separating the press flower wine. After the static settling, each component is fermented separately in pools/concrete eggs. Once the blend is defined it is aged in French oak foudres and concrete pools for 18 - 20 months.

### TECHNICAL INFORMATION

**Varieties:**

Gewurztraminer (42%),  
Pinot Grigio (26%),  
Chardonnay (32%)

**Alcohol Level:**

13%

**Total Acidity:**

7%

**Region:**

Sarmiento, Chubut, Argentina

**Residual Sugar:**

2.07 g/L

**Winemaker:**

Juan Pablo Murgia

**pH:**

3.25



**Color:**

Bright pale yellow with greenish reflections

**Nose:**

This wine presents aromas of tropical fruits, citrus peel and floral memories of jasmine due to the contribution of the Gewürztraminer. 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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