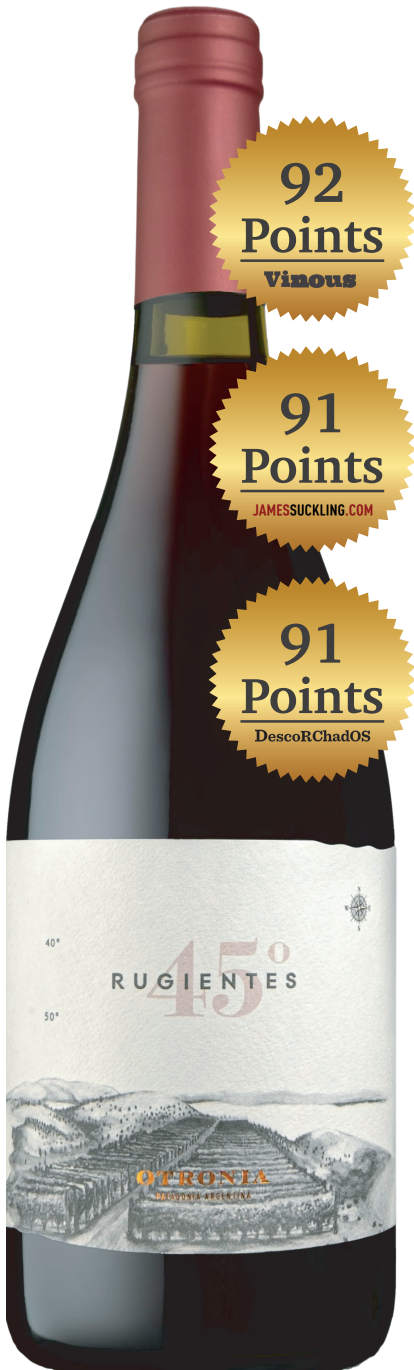


# OTRONIA

PATAGONIA EXTREMA



## 2018 45° RUGIENTES PINOT NOIR

This wine was born as a mixture of different lots of Pinot Noir sourced from different blocks and elaborated separately. Blended in search of the best combination possible in order to enhance the character of Sarmiento's terroir and the elegant and delicate profile of Pinot Noir. Harvested in March, 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% Pinot Noir

**Alcohol Level:**  
12.5%

**Region:**  
Sarmiento, Chubut, Argentina

**Total Acidity:**  
6%

**Winemaker:**  
Juan Pablo Murgia

**Residual Sugar:**  
2.6 g/L

**pH:**  
3.65

**Color:**  
Bright pale yellow with greenish reflections

**Nose:**  
Red fruits such as cherries and strawberries are perceived, combined with spicy notes as black pepper, cinnamon and mineral touches, very characteristic of this peculiar terroir. It is necessary to take a few minutes 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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