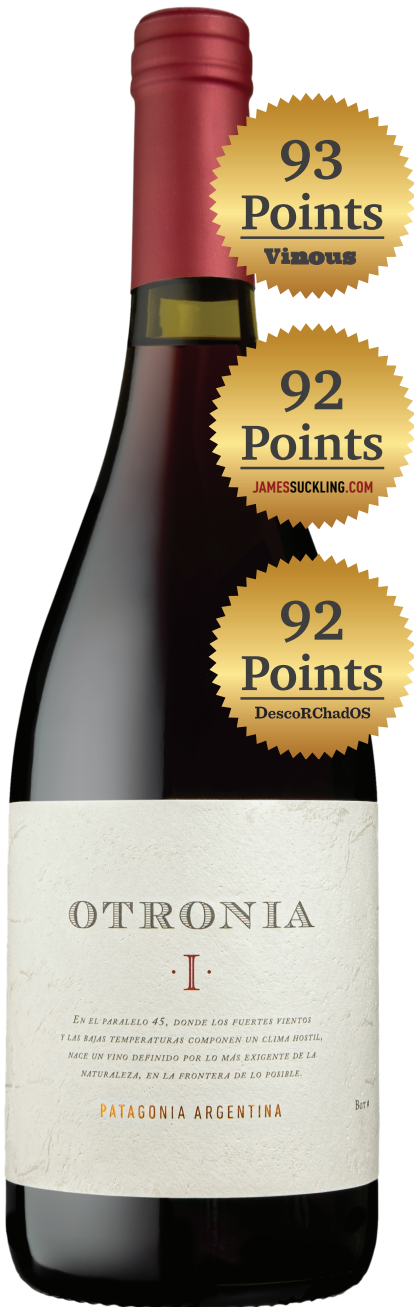


OTRONIA

PATAGONIA EXTREMA



2018 BLOCK I PINOT NOIR

This wine is born from the best grape selection of our farm 22 Block I with special characteristics that distinguish this terroir with its herbal and spicy floral notes, and its red fruit typical of Pinot Noir of cold zone. Harvested in March fermented in concrete vessels using the whole cluster technique by 50%. Once malolactic fermentation finished it was aged in untoasted French oak foudres for 18 - 20 months.

TECHNICAL INFORMATION

Varieties:

100% Organic Pinot Noir

Alcohol Level:

12%

Region:

Sarmiento, Chubut, Argentina

Total Acidity:

5.7%

Winemaker:

Juan Pablo Murgia

Residual Sugar:

1.8 g/L

pH:

3.65

Color:

Delicate ruby red with purple reflections.

Nose:

Great Pinot Noir character with notes of raspberries and cherries combined with herbal hints such as oregano thyme, truffle and flowers. Great complexity and finesse are found in this splendid Patagonia wine.

Palate:

Delicate and persistent structure. Silky tannins combined with firm natural acidity give it a unique vibrancy and depth. Of medium intensity, its great characteristic is the finesse and complexity of this Pinot Noir.

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.



[e] info@newfrontierwines.com • [m] 917.657.1833
www.NewFrontierWine.com

