Points OTRONIA $\cdot III & VI \cdot$ EN EL PARALELO 45, DONDE LOS FUERTES VIENTOS í LAS BAJAS TEMPERATURAS COMPONEN UN CLIMA HOSTI. NACE UN VINO DEFINIDO POR LO MÁS EXIGENTE DE LA NATURALEZA, EN LA FRONTERA DE LO POSIBLE. PATAGONIA EXTREMA CHUBUT · ARGENTINA



[e]info@newfrontierwines.com

National Sales Director, James Cardinell [m] (831) 359-3422 National Sales Director, Jennifer Graycheck [m] (586) 944-4436 National Sales Director, Howard Imber [m] (732) 768-1954

www.NewFrontierWines.com







OTRONIA

PATAGONIA EXTREMA

2017 BLOCK III & VI · Chardonnay

This Chardonnay is born from the selection of Blocks III and IV 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.

TECHNICAL INFORMATION

Varieties:

100% Organic Chardonnay

Production:

2238 bottles

Region:

Sarmiento, Chubut, Argentina

Alcohol Level:

13.8%

Oak:

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

Winemaker:

1.56%

7.8

Juan Pablo Murgia

Residual Sugar:

Total Acidity:

pH:

3.35

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.

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.