

Otronia

Named after the intense winds at latitude 45°33', this 100% Pinot Noir reflects the unique climate of Sarmiento, Chubut, where permanent winds and a cool, dry environment shape a wine of delicate balance and aromatic depth.

OTRONIA
PATAGONIA EXTREMA



Alcohol :12,50 %

Composition: 100% Pinot Noir

45 Rugientes Pinot Noir 2022

Patagonia, Argentina

Region and Vineyards

Bodega Otronia is located at latitude **45°33' S** in **Sarmiento, Chubut**, in the heart of Patagonia. Known as one of the southernmost winegrowing regions in the world, this area is characterized by a **cold, dry climate** with constant winds and intense sunlight. These challenging conditions slow down grape ripening, enhancing concentration and preserving acidity. The vineyards of Otronia are planted on diverse soils, ranging from stony to sandy, which impart a unique minerality and structure to the wine.

This Pinot Noir is produced from various parcels, each vinified separately to capture the subtle differences of Sarmiento's terroir. The harsh environment and meticulous viticulture create a Pinot Noir with depth, brightness, and a signature Patagonian elegance.

Winemaking

Otronia 45 Rugientes Pinot Noir is crafted with a **50% whole-cluster fermentation** and **carbonic maceration** to amplify fruitiness and aromatic complexity. Fermented in concrete vessels, the wine combines **80% aging in French oak foudres** and **20% in concrete vats** for **18 to 20 months**. This process enhances structure while preserving the wine's natural freshness and minerality.

With an **alcohol content of 12.5%**, a **pH of 3.63**, and a total acidity of **6.12 g/L**, this Pinot Noir strikes a balance between elegance and vibrant acidity, making it ideal for immediate enjoyment or further aging.

Tasting Notes

- **Color**: Delicate ruby red with purple hues, reflecting its youth and freshness.
- **Aroma**: Aromas of **red fruits** like cherries and strawberries, combined with spicy notes of black pepper and cinnamon, and subtle mineral hints that echo the stony Patagonian soils.
- **Palate**: Fresh and delicate, with a medium structure and long, complex finish. The wine's vibrant acidity and fine tannins create a refined profile that balances fruit and minerality.

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Did you know?

The name **“45 Rugientes”** refers to the powerful winds at this southern latitude, which are a defining characteristic of the region and influence the vines’ resilience and grape quality. This Pinot Noir, produced in one of the most extreme environments for viticulture, captures the spirit of Patagonia, where challenging conditions yield wines of unique freshness and character.

Wine Pairing Ideas

- **Duck Breast with Cherry Reduction**: The wine’s red fruit aromas and acidity complement the rich flavors of duck, while its minerality enhances the cherry reduction.
- **Wild Mushroom Tart with Thyme**: The earthy mushroom flavors and herbs resonate with the wine’s spice notes and mineral edge, creating a balanced pairing.
- **Beet and Walnut Salad with Goat Cheese**: The acidity and fruitiness of the wine complement the sweetness of beets and the tanginess of goat cheese.
- **Lamb Chops with Rosemary**: The wine’s complexity and fine tannins pair well with the savory flavors of lamb and rosemary, enhancing the dish’s depth.