

Otronia

Sourced from the remote and cold region of Sarmiento, Chubut , this Pinot Noir reflects the intense sunlight, persistent winds, and cool climate of Patagonia to deliver a wine that combines elegance with a unique, mineral-driven profile.

OTRONIA
PATAGONIA EXTREMA



Block 1 Pinot Noir 2019

Patagonia, Argentina

Region and Vineyards

Located at **latitude 45°33' S**, Bodega Otronia is situated in **Sarmiento, Chubut** in Patagonia, one of the world's most southerly wine-growing regions. The extreme latitude brings **cool, dry conditions**, with strong winds and a pronounced diurnal range, which help preserve acidity and intensify flavors. The **soils in Block 1** of the vineyard vary in composition, with stony, well-drained profiles that enhance minerality and structure.

Patagonia's unique climate, characterized by cold temperatures and high sunlight intensity, allows for slow ripening, which is ideal for Pinot Noir. The challenging conditions require meticulous vineyard management, resulting in grapes that are concentrated in flavor and naturally vibrant, capturing the rugged beauty of the Patagonian landscape.

Winemaking

The Otronia Block 1 Pinot Noir is crafted with careful attention to the vineyard's specific terroir. **Harvested in March**, the grapes undergo fermentation in concrete tanks, using **50% whole clusters** to enhance structure and aromatic complexity. Following fermentation, the wine completes **malolactic fermentation** and is aged in **untoasted French oak foudres for 18 to 20 months**. This aging approach preserves the natural fruit character while adding a subtle textural complexity.

This **100% Pinot Noir** has an **alcohol content of 12.9%**, a **pH of 3.44**, and an acidity level of **6.3 g/L**, resulting in a wine with lively acidity, moderate alcohol, and refined structure.

Alcohol :12,90 %

Composition: 100% Pinot Noir

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Tasting Notes

- **Color**: Ruby red with violet hues, reflecting its youth and freshness.
- **Aroma**: Aromas of **raspberries, cherries**, and floral notes, accented by herbal hints of oregano and thyme, and a subtle touch of truffle, capturing the cold-climate character of Patagonia.
- **Palate**: Medium-bodied with silky tannins and a lively natural acidity. The palate offers red fruit flavors layered with herbs and a mineral edge, leading to a long, delicate finish marked by finesse and depth.

Did you know?

The **Otronia vineyards in Sarmiento** are among the southernmost in the world, pushing the boundaries of viticulture. The constant Patagonian winds and cold temperatures require intensive management but also contribute to the wine's distinctive profile of fresh acidity and elegance. Bodega Otronia's commitment to crafting "block wines" ensures that each bottle reflects the unique characteristics of its specific vineyard parcel.

Wine Pairing Ideas

- **Roast Duck with Herb Sauce**: The wine's acidity and red fruit notes complement the rich flavors of duck, while its herbal nuances enhance the herb sauce.
- **Grilled Portobello Mushrooms with Thyme**: The earthy mushroom flavors pair well with the wine's truffle notes and mineral edge, creating a balanced pairing.
- **Beet and Goat Cheese Salad**: The wine's acidity and delicate fruitiness harmonize with the sweetness of beets and the creamy tang of goat cheese.
- **Rack of Lamb with Rosemary**: The wine's refined tannins and herbal notes resonate with the flavors of lamb and rosemary, enhancing the dish's savory profile.



Robert Parker (RP) : 89 Points (2018)

The 2018 Bloque I Pinot Noir is nice and easy to drink, with some floral and red berry aromas and flavors. The palate is quite light, with fine tannins and moderate acidity. Pleasant, but not at the price asked. 3,000 bottles were filled in November 2019.