



Otronia

Otronia Block III & VI Chardonnay is a vibrant Patagonian Chardonnay from the unique terroir of Sarmiento, Chubut, where the intense southern climate creates a fresh, aromatic, and mineral-driven wine.

OTRONIA
PATAGONIA EXTREMA



Alcohol :13,30 %

Composition: 100% Chardonnay

Block III & VI Chardonnay 2019

Patagonia, Argentina

Region and Vineyards

Bodega Otronia is located in **Sarmiento, Chubut**, at latitude **45°33' S**, pushing the southern boundaries of viticulture in Patagonia, Argentina. This extreme latitude brings a **cold, dry climate with constant winds**, and intense sunlight, conditions that are rare in traditional winemaking regions. The vineyards are characterized by heterogeneous soils, with stony and well-drained compositions that contribute to the wine's mineral complexity and structure.

The grapes for Block III & VI Chardonnay are sourced from **parcel 22**, an area within the Otronia estate that is carefully managed to handle the challenging weather conditions. These conditions slow down ripening, enhancing concentration and preserving natural acidity, which adds vibrancy and longevity to the wine.

Winemaking

Otronia Block III & VI Chardonnay is crafted with precision to capture the specific terroir of the selected blocks. **Harvested in March**, the grapes undergo **direct pressing** to obtain the purest must. The wine is then aged in **French oak foudres for 18 to 20 months**, a technique that preserves its natural fruit character while adding subtle texture and complexity. The result is a Chardonnay with a unique balance of richness and freshness, emphasizing the Patagonian terroir.

With an **alcohol content of 13.3%**, a **pH of 3.2**, and a high acidity of **9 g/L**, this Chardonnay is designed for both immediate enjoyment and aging potential, with tension and structure that will evolve in the bottle.

Tasting Notes

- **Color:** Pale yellow with green hues, indicating freshness and youth.
- **Aroma:** Aromas of **white fruits** such as peach and pear, with floral hints, herbal notes of chamomile tea, and thyme, evoking the natural Patagonian environment.
- **Palate:** Defined by freshness and depth, with flavors of white fruits and a vibrant, mineral-driven acidity. The wine has a long, persistent finish, with tension and vitality that reflect the unique climate and soils.



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Did you know?

The **Block III & VI Chardonnay** is produced at one of the southernmost vineyards in the world, where constant Patagonian winds and cool temperatures make viticulture challenging but rewarding. These conditions allow Bodega Otronia to create wines with a unique profile, combining freshness, minerality, and the potential for long-term aging, which is uncommon for many New World Chardonnays.

Wine Pairing Ideas

- **Grilled Sea Bass with Lemon and Herbs:** The wine's acidity and mineral notes complement the freshness of sea bass, while its herbal aromas enhance the lemon and herbs.
- **Roasted Chicken with Thyme and Fennel:** The wine's herbal and floral notes pair well with the delicate flavors of roasted chicken and fennel.
- **Goat Cheese Tart with Honey and Rosemary:** The wine's acidity balances the richness of goat cheese and honey, while its herbal aromas resonate with the rosemary.
- **Risotto with Asparagus and Parmesan:** The fresh acidity and minerality of the wine cut through the creamy risotto, complementing the earthy asparagus and Parmesan.

