

Otronia 45 Rugientes Pinor Noir 2018 – TS

Province: Chubut
Subregion: Sarmiento
Elevation: 300 masl
Varietal: 100% Pinot Noir
Vineyard size: 51 ha
Vineyard age: 12 years old
Number of plants per hectare: 7.000 plants
Yields: 5 t/h
Irrigation: drip irrigation
Soil composition: lake bottom clay, eolian sands and fluvial and alluvial stones.
Training method: Trellis
Harvest date: Middle of March 2018
Type of viticulture: ecological, sustainable & organic

Winemaking and ageing
Whole cluster: 50%
Yeasts: native
Fermentation container: concrete vats
Maceration technique: maceration technique: 12-day maceration with pump over
Fermentation temperature: 25°C
Length of fermentation: 15 days
Malolactic fermentation: 100%
Size/material of the aging container: 500 liters French oak tonel
Age of container if wood: from first and second use
Type of barrel and cooperage: French oak not toasted
Time of aging in container: 18 to 20 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 12,5%
Ph: 3,65
Acidity: 6 g/l
Sulfites: 70 mg /l

Winemaker: Juan Pablo Murgia

Retail price: R\$ 696

Otronia Chardonnay 2018 – TS

Province: Chubut

Subregion: Sarmiento

Elevation: 300 masl

Varietal: 100% Chardonnay

Vineyard size: 51 ha

Vineyard age: 12 years old

Number of plants per hectare: 7.000 plants

Yields: 5 t/h

Irrigation: drip irrigation

Soil composition: first layer (20 cm) aeolian sands, lake bottom clay as main texture with interclast of alluvial rocks.

Training method: trellis

Harvest date: 2018

Type of viticulture: ecological, sustainable & organic

Winemaking and ageing

Whole cluster: yes

Yeasts: native

Fermentation container: stainless steel

Maceration technique: direct pressing

Fermentation temperature: 15°C

Length of fermentation: 60 days

Malolactic fermentation: partial

Size/material of the aging container: 2500 liters French oak without toasting

Age of container if wood: from first and second use

Type of barrel and cooperage: French oak foudre

Time of aging in container: 18 to 20 months

Time of aging in bottle: 12 months

Analytical data

Alcohol: 13,3%

Ph: 3,2

Residual sugar: 2,4 g/l

Acidity: 6 g/l

Sulfites: 70 mg /l

Winemaker: Juan Pablo Murgia

Retail price: R\$ 288