

ARGENTINA
RELOADED

London – 2023 April 24th

Otronia Chardonnay 2020 – 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: VSP
Harvest date: 2020
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: 2.500 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%
Ph: 3,1
Residual sugar: 3 g/l
Acidity: 8.5 g/l
Sulfites: 70 mg /l

Winemaker: Juan Pablo Murgia

ARGENTINA
RELOADED

London – 2023 April 24th

Otronia Pinot Noir 2019 & 2020 – 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: First layer (20 cm) aeolian sands, lake bottom clay as main texture with interclast of alluvial rocks.
Training method: VSP
Type of viticulture: ecological / sustainable / organic

Winemaking and ageing
Whole cluster: yes
Yeasts: native
Fermentation container: concrete pool
Maceration technique: 30% whole bunch, maceration of 12 days, with pumping over.
Fermentation temperature: 25°C
Length of fermentation: 15 days. All manual cap management with 2 punching downs per day
Malolactic fermentation: 100%
Aging container size/material: 5.000 liters barrel
Age of container if wood: from first and second use
Type of barrel and cooperage: French oak foudre without toasting
Aging time in container: 24 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 12,9%
Ph: 3,44
Residual sugar: 1,89 g/l
Acidity: 6,3 g/l
Sulfites: 70 mg/l

Winemaker: Juan Pablo Murgia

ARGENTINA
RELOADED

London – 2023 April 24th

Otronia 45 Rugientes Corte de Blancas 2019 – TS

Province: Chubut

Subregion: Sarmiento

Elevation: 300 masl

Varietals: 48% Chardonnay + 27% Gewürztraminer + 25% Pinot Grigio

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, aeolian sands and fluvial and alluvial stones

Training method: VSP

Harvest date: 2019

Type of viticulture: ecological / sustainable / organic

Winemaking and ageing

Whole cluster: yes

Yeasts: native

Fermentation container: concrete eggs and vats

Maceration technique: pressing maceration for 12 hours

Fermentation temperature: 15oC

Length of fermentation: 60 days

Malolactic fermentation: partial

Aging container size/material: 2,000 and 5.000 liters

Age of container if wood: from first and second use

Type of barrel and cooperage: French oak foudre and concrete vats

Aging time in container: 24 months

Time of aging in bottle: 12 months

Analytical data

Alcohol: 13,2%

Ph: 3,36

Residual sugar: 3 g/l

Acidity: 7,65 g/l

Sulfites: 70 mg/l

Winemaker: Juan Pablo Murgia