

Otronia 45 Rugientes Corte de Blancas 2021 – TS

Province: Chubut
Subregion: Sarmiento
Elevation: 300 masl
Varietals: 35% Chardonnay, 30% Gewürztraminer, 20% Pinot Gris, 15% Riesling
Vineyard size: 8 ha
Vineyard age: 9 years old
Number of plants per hectare: 7.000 plants
Yields: 4.000 -5.000 kg/ha
Irrigation: drip irrigation
Soil composition: Lake bottom clay, aeolian sands and fluvial and alluvial stones
Training method: Guyot
Harvest date: March
Type of viticulture: organic

Winemaking and ageing

Whole cluster: The grapes were pressed directly by pneumatic press, without destemming and at low pressure, separating the flor wine from the pressing
Yeasts: no
Fermentation container: after static settling, each component fermented separately in stainless steel tanks and concrete eggs.
Maceration technique: once the cut was defined, the wine was aged in oak foudres unroasted French and concrete sinks for 18 to 20 months.
Fermentation temperature: 16° C
Length of fermentation: 30 days
Malolactic fermentation: no
Aging container size/material: 5.000 liters
Age of container if wood: 1st, 2nd and 3rd use
Type of barrel and cooperage: untoasted french oak foudres
Aging time in container: 22 months
Time of aging in bottle: 12 months

Analytical data

Alcohol: 12,9%
Ph: 3
Acidity: 8,15 g/l
Sulfites: yes

Winemaker: Juan Pablo Murgia

Otronia Chardonnay 2021 – TS

Province: Chubut
Subregion: Sarmiento
Elevation: 300 masl
Varietal: 100% Chardonnay
Vineyard size: 3,09 ha
Vineyard age: 12 years old
Number of plants per hectare: 7.000 plants
Yields: 4.000 -5.000 kg/ha
Irrigation: drip irrigation
Soil composition: sand and clay
Training method: Guyot
Harvest date: middle March
Type of viticulture: organic

Winemaking and ageing
Whole cluster: they are pressed directly, without destemming
Yeasts: no
Fermentation container: French oak untoasted vats
Maceration technique: once the cut was defined, the wine was aged in untoasted French oak foudres and concrete for 22 months.
Fermentation temperature: 16°C
Length of fermentation: 30 days
Malolactic fermentation: no
Size/material of the aging container: 5.000 liters untoasted French oak foudre
Age of container if wood: 1st, 2nd and 3rd use
Type of barrel and cooperage: untoasted French oak foudre
Time of aging in container: 22 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 13,2%
Ph: 3,03
Residual sugar: 2,42 g/l
Acidity: 7,35 g/l
Sulfites: yes

Winemaker: Juan Pablo Murgia