

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

Dieter Meier Collection 1

Grande Cuvée

WINE

Varietal Composition	100% Malbec
Harvest Year	2011
Character	Intense, elegant and great complexity

VINEYARD

Location	Vista Flores - Valle de Uco -
Altitude	1300 metros sobre el nivel del mar
Vineyard Structure	Espaliers with low yields, no more than 6000 Kg / Ha. The soil is of alluvial origin with a high percentage of stone and sandy-loam areas.

WINEMAKING

Grape Selection	Grapes harvested by hand in 13 Kg boxes
Elaboration, Fermentation, Storage	Once harvested, the grape was macerated and fermented in 220 liter French oak barrels. Then, the wine was aged for 18 months in the first use French oak barrels, and then bottled -- horizontally -- and stowed for 5 years.

TASTING NOTES

Color	Very intense red violet. Surprising that the 2011 has this color.
Aroma	A wine with great complexity and intensity. Plums and blackberry are intertwined with notes of chocolate and vanilla. Sweet finishes in the nose, especially candy.
Flavor	A strong wine without losing fluidity in the mouth. Blackberry jam fruit flavors and hints of wood. Long finish with pure aromas of fresh fruit. It can be drunk now, or saved for later.

QUICK FACTS

Alcohol	15.9 % vol.
Total acidity, pH, sugar	5,0 g/l - 3,8 - 3,29 g/l
Limited Bottles	1960

