

DIETER MEIER'S
OJO DE AGUA
 ARGENTINA

MALO

A unique blend carefully handcrafted from the vineyards to the bottle, this wine only passes through Oak Barrels

WINE

Varietal Composition	67% Malbec; 31% Merlot; 2% Cabernet Sauvignon
Harvest Year	2016
Character	Strong, potent and concentrated. MALO has countless aromas and flavors that, combined with the softness, make it both exotic and elegant with a great complexity.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Wine made with outstanding quality grapes, from small production highly selected parcels. The vines grow in alluvial soil, at the foothills of the Andes Mountains at more than 1000 meters above sea level. The almost 20 years old vineyards grow under a high trellis system, with high density of plants (4200 Pl/Ha) and strictly controlled low yields (5000 Kg/Ha). The drip irrigation system assures that each plant receives the amount of water necessary.

WINEMAKING

Grape Selection	Our team of experts hand select the highest quality grapes from small, low yield plots. Grapes are stored in small crates with limited capacity to ensure they remain healthy and in pristine condition.
Elaboration, Fermentation, Storage	Wine undergoes a microvinification. We carefully select clusters of grapes, which are then layered in first use French oak barrels. These remain in refrigerated chambers for 10 - 20 days. Then, they are macerated at temperatures below 7°C, which enhances the color and aroma of the future wine. Once the maceration is complete, the transformation of the juice into wine begins. We ferment traditionally as pure varieties, but we also use the co-fermentation technique. For example, in some barrels, Merlot and Malbec ferment together in different proportions. This allows us to obtain a combination of aromas and unique flavors, which will then give us a complete and complex wine. Finally, the wine undergoes a prolonged post-fermentative maceration; gaining mouth feel and unctuousness. When the winemaking process is finished, the wine is returned to the same first use French oak barrels where it was fermented, in order to continue the malolactic fermentation and aging, for 24 months. From fermentation in four barrels, only one barrel of finished wine is obtained, reflecting the careful work required and unique quality.
Bottling, Release & Aging	24 months aged in oaked barrels, 24 months in bottle before the release.

TASTING NOTES

Color	Concentrated and deep red with a purple hue.
Aroma	Full of dried fruit like prunes, dates and raisins which are well supported by winter spices. Some chocolate from the oak and a natural earthiness.
Flavor	Same fruit reappears on the palate with soft tannins and a marked acidity. Medium bodied but a long and concentrated finish.

QUICK FACTS

Alcohol	14,5 % vol.
Total acidity, pH, sugar	6.10 g/l - 3.7 - 2.82 g/l
Limited Bottles	Max 6'000
Organic Certification	Ecocert AR BIO 154

