

DIETER MEIER'S
OJO DE AGUA
 ARGENTINA

OJO DE AGUA CABERNET SAUVIGNON

Our own representation of the most well known varietal

WINE	Varietal Composition	100% Cabernet Sauvignon
	Harvest Year	2020
	Character	An honest wine, a clear representation of our terroir giving a slight floral touch.

VINEYARD	Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza.
	Altitude	1'100 meters above sea level
	Vineyard Structure	Located at the foothills of the Andes Mountain range, native alluvial soil. Grown in a 20 years old organic vineyard, with high density of vines (4200 Pl/ha), and low yield (7.000 - 8.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING	Grape Selection	We wait for the precise moment to harvest with a perfect balance between freshness and concentration.
	Elaboration, Fermentation, Storage	The wine undergoes a cold, 48 hour maceration before fermentation, in order to improve bright red colours. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

TASTING NOTES	Color	Deep red with purple reflections.
	Aroma	Wild black fruits like bramble are present alongside woody herbs and a floral freshness.
	Flavor	Shear mouthfeel, a marked acidity and long lasting, constant tannins.

QUICK FACTS	Alcohol	14.5 % vol.
	Total acidity, pH, sugar	5.20 g/l - 3.7 - 3.17 g/l
	Organic Certification	Ecocert AR BIO 154

