

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE

Our classic Malbec based blend, rounded and elegant

WINE

Varietal Composition	50% Malbec 50% Cabernet
Harvest Year	2018
Character	Concentration and elegance.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza & Uco Valley.
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	Natural and concentrated. After waiting until the perfect moment the grapes are hand harvested at the optimum ripeness.
Elaboration, Fermentation, Storage	The wine is fermented in stainless steel tanks, at times increasing the temperature to achieve complex notes and marmalade aromas. Once fermentation finishes, it undergoes a prolonged maceration, which is the secret to this wine, so the outcome has a present body, volume and smooth structure.

TASTING NOTES

Color	Purple with ruby hues.
Aroma	Dark fruits, prunes, raisins and a nutty caramel. Some toasted spiced add to the complexity.
Flavor	Full of fruit compote. Very long and dark finish. Good acidity. Complex and food friendly.

QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.1 g/l - 3.6 - 2.62 g/l
Organic Certification	Ecocert AR BIO 154

