

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVEÉ NATURE

BUBBLES FROM THE ANDES

WINE

Varietal Composition	70% Chardonnay; 30% Pinot Noir
Character	Complex and one-of-a-kind.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	High trellis, selected in house to create quality sparkling wines with yields of 12000 Kg / ha for Chardonnay and 7000 Kg / Ha for Pinot Noir

WINEMAKING

Grape Selection	Harvested manually in crates that hold a maximum of 18 Kg
Elaboration, Fermentation, Storage	The grape bunches arrive to the winery and are hand selected, then pressed (not ground), finally we use the must to make the base of the wine. Produced by the champagne method (bottle fermentation), extra brut (very small sugar dosing).

TASTING NOTES

Color	Golden yellow with a constant stream of fine bubbles.
Aroma	White peach and nectarine dominate the fruity nose, some honeysuckle floral complexity and a touch of toasted brioche.
Flavor	Dry and savoury in the mouth with a crisp acidity and a creamy texture.

QUICK FACTS

Alcohol	12% vol.
Total acidity, pH, sugar	6.30 g/l - 3.6 - 1.00 g/l

