

DIETER MEIER'S  
**OJO DE AGUA**  
 ARGENTINA

## OJO DE AGUA CUVÉE SPÉCIALE

As mild as the blend of all our blends

### WINE

Varietal Composition	43% Malbec; 33% Cabernet Sauvignon; 17% Petit Verdot; 4% Cabernet Franc; 3% Syrah.
Harvest Year	2019
Character	A smooth wine, filled with elegance. Truly special.

### 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 (5.000 - 6.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

### WINEMAKING

Grape Selection	Made with concentrated grapes, chosen for their freshness, fruitiness, and smooth texture.
Elaboration, Fermentation, Storage	The wine is fermented in concrete vats by varietales and co-fermented. 50% of the blend is placed in French oak barrels for 12 months, and the rest, in concret tanks.

### TASTING NOTES

Color	Deep purple with a garnet hue.
Aroma	Concentrated dark fruit, plums and blackberries with a touch of blackcurrant leaf. Some aromatic baking spices and a vanilla undertone.
Flavor	Supple in the mouth with a juicy mouthfeel. Refreshing acidity and palate cleansing tannins that continue to pull through the long finish.

### QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.08 g/l - 3.7 - 2.62
Organic Certification	Ecocert AR BIO 154

