

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

## OJO DE AGUA MALBEC

A noble Malbec grown both in Agrelo and Altamira

### WINE

Varietal Composition	100% Malbec
Harvest Year	2021
Character	An easy wine to understand, light and fruity. Ideal for those who are entering the wine world.

### VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza and Altamira, Uco Valley.
Altitude	1'100 meters above sea level.
Vineyard Structure	This wine is a blend of two Malbecs, one from Alto Agrelo, cultivated in alluvial soil at the foothills of the Andes mountains at more than 1,000 metres high in a 17 year old organic vineyard under a high trellis system, with high density of plants (4200 Pl/Ha) and low yield (less than 7000 Kg/ha). The other Malbec comes from a 50 year old organic vineyard in Altamira, Uco Valley, cultivated in sandy, stony soils with a dominant calcareous presence at more than 1,100 meters high with high density of vines, low yield, and flood irrigation that gives a natural balance to the plants.

### WINEMAKING

Grape Selection	Agrelo grapes give the body and structure while our Altamira vineyard provides elegance and freshness.
Elaboration, Fermentation, Storage	The wine undergoes a cold, 48 hour maceration before fermentation, in order to improve bright violet colours. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

### TASTING NOTES

Color	Ruby Red.
Aroma	Red fruit driven but with a touch of dark blackcurrant. Some subtle dry leaf aroma and a stoney minerality.
Flavor	Soft and fruity on the palate, salivating acidity and subtle tannins that stay during the concentrated and long finish.

### QUICK FACTS

Alcohol	14 % vol.
Total acidity, pH, sugar	5.41 g/l - 3.7 - 1.98 g/l
Organic Certification	Ecocert AR BIO 154

