

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	2022
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	Purple with garnet reflections.
Aroma	Red fruit dominated, predominantly cherry and plum with a rose petal perfume.
Flavor	Full of fruit on the palate, soft and sweet tannins, salivating acidity and a fruity finish.

QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.48 g/l - 3.6 - 2.52 g/l
Organic Certification	Ecocert AR BIO 154

