

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA TORRONTÉS

Argentina's emblematic white

WINE

Varietal Composition	100% Torrontés
Harvest Year	2020
Character	Intensely aromatic. A floral wine with exotic and tropical character.

VINEYARD

Location	Valle de Famatima, La Rioja.
Altitude	1'100 meters above sea level
Vineyard Structure	Wine made with Torrontés grapes from La Rioja, and cultivated in an organic 22 year old low yield vineyard in Famatina Valley.

WINEMAKING

Grape Selection	Carefully chosen grapes in La Rioja, the birthplace of Torrontés. Each grape is treated with delicate care.
Elaboration, Fermentation, Storage	Fermented in stainless steel tanks at low temperatures under a controlled level of oxygen. To obtain a young and fresh wine, the wine is kept in contact with its lees for 4 months at the end of fermentation.

TASTING NOTES

Color	Straw Yellow with steel reflections.
Aroma	White flowers impact the nose with some stone fruits, pear and a citric note adding complexity.
Flavor	Fresh and fruity yet dry in the mouth. Very perfumed aftertaste with a touch of grapefruit peel.

QUICK FACTS

Alcohol	12.5 % vol.
Total acidity, pH, sugar	7.20 g/l - 3.6 - 2.12 g/l
Organic Certification	Ecocert AR BIO 154

