

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

## OJO NEGRO PINOT NOIR ROSÉ

The rosé wine which finds its expression in Patagonic lands

### WINE

Varietal Composition	100% Pinot Noir
Harvest Year	2023
Character	Unlike any Pinot you've ever tried. Seduces the nose with delicate and refined aromas, yet surprises in the mouth with its bold structure.

### VINEYARD

Location	Fortin Castre, Río Negro, Patagonia.
Altitude	130 meters above sea level
Vineyard Structure	Vineyards located alongside the Río Negro. The vineyard has sandy soil, a high cordon trellis system, high density of plants (5500 Pl/Ha), and low yields (less than 7000 Kg/Ha). Drip irrigation system assures that every plant receives the exact amount of water needed.

### WINEMAKING

Grape Selection	Grapes are hand-picked and stored in 18 kg capacity crates. The grapes are grown on young vines, with great potential and a bright future.
Elaboration, Fermentation, Storage	Grapes are lightly pressed and undergo fermentation with specific yeasts. The temperature never exceeds 16°C. The grapes are fermented in stainless steel tanks, then aged in concrete eggs for four months, allowing continuous contact with lees in order to achieve excellent mouthfeel, body, and overall smoothness.

### TASTING NOTES

Color	Salmon pink.
Aroma	Pink rose petals alongside some red stone fruit. A touch of red fruit candy aromas.
Flavor	Sharp acidity, salivating mid palate and a lingering finish.

### QUICK FACTS

Alcohol	13.5 % vol.
Total acidity, pH, sugar	5.82 g/l - 3.3 - 1.80 g/l
Limited Bottles	2.300 max

