

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO SAUVIGNON BLANC

The white wine which finds its expression in Patagonic lands

WINE

| | |
|----------------------|--|
| Varietal Composition | 100% Sauvignon Blanc |
| Harvest Year | 2022 |
| Character | The typical fruity, fresh, herbal and crispy white wine from a remote terroir. |

VINEYARD

| | |
|--------------------|---|
| Location | Fortin Castre, Río Negro, Patagonia. |
| Altitude | 130 meters above sea level |
| Vineyard Structure | Vineyards located at the foothills of La Barda in Río Negro, Patagonia. 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 spontaneous fermentation with indigenous yeasts. The temperature never exceeds 17°C. The grapes are fermented in concrete eggs and French oak barrels, allowing continuous contact with lees in order to achieve excellent mouthfeel, body, and overall smoothness. |

TASTING NOTES

| | |
|--------|--|
| Color | Pale straw with greenish reflections |
| Aroma | Full of ripe apricots and passion fruit. Some grapefruit sharpness and an aromatic background of lime zest and garden herbs. |
| Flavor | Fruity on the palate with a herbal complexity. Balanced and fresh with a marked acidity. A sherbert powder liveliness through the refreshing finish. |

QUICK FACTS

| | |
|--------------------------|---------------------------|
| Alcohol | 12,5 % vol. |
| Total acidity, pH, sugar | 7.42 g/l - 3.6 - 1.80 g/l |
| Limited Bottles | 5.000 max |

