

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CABERNET SAUVIGNON

Loyal to Agrelo, Loyal to the Terroir, true to the typicity

WINE

Varietal Composition	100% Cabernet Sauvignon
Harvest Year	2018
Character	An Argentinean Cabernet Sauvignon grown in Agrelo that truly reflects the typicity of this varietal and the terroir it's grown in.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Located at the foothills of the Andes Mountain range, native alluvial soil. Grown in a 20 years old organic vineyard, with high density of vines (4200 Pl/ha), and low yield (7.000 - 8.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	An honest representation of Cabernet Sauvignon in Agrelo. Here, we stay true to the terroir in the most natural way.
Elaboration, Fermentation, Storage	The wine is fermented and aged in stainless steel tanks and concrete vats. This wine represents the true character of the varietals, for this reason, no oak is used.

TASTING NOTES

Color	Deep intense red.
Aroma	Very clean and fresh, full of ripe red fruits and a touch of red fruit syrup. Typical Cabernet Sauvignon spices are present.
Flavor	Clean, fresh yet concentrated in the mouth with good grippy tannins. Round and balanced with a long finish. A level of complexity uncommon in unoaked wines.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.32 g/l - 3.6 - 4.51 g/l
Organic Certification	Ecocert AR BIO 154

