

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

## PURO CORTE

Different, Distinct, Profound, an original blend with strong personality

### WINE

Varietal Composition	55% Merlot; 25% Malbec; 15% Cabernet Sauvignon, 5% Petit Verdot
Harvest Year	2019
Character	A wine that is not trying to be subtle, an original Merlot based blend.

### 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	The Merlot, core of this blend, is the first red grape variety to be harvested, giving this distinctive character to the Puro Corte.
Elaboration, Fermentation, Storage	Co-fermentation among varieties. The varieties are macerated for prolonged periods to maximize structure in the mouth. 20% of the wine spends 10 months in French oak while 80% rests in concrete vats.

### TASTING NOTES

Color	Bright ruby red.
Aroma	Red fruit dominated and some candied cherry sweetness. Earthy notes such as dry leaves and a hint of wild rosemary.
Flavor	Concentrated fruit in the mouth, a touch of used oak adds complexity, grainy tannins, fresh acidity and a medium finish.

### QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	6.38 g/l - 3.5 - 2.65 g/l
Organic Certification	Ecocert AR BIO 154

