

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CORTE D'ORO

The intensity, aromas and textures found within our estate are embodied in a complex vineyard blend

WINE

Varietal Composition	57% Malbec; 21% Cabernet Sauvignon; 12% Petit Verdot; 6% Merlot; 3% Cabernet Franc; 1% Syrah.
Harvest Year	2018
Character	A winemaker's wine. Complex, intergrated and elegant, as reflective as the art behind the creation.

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	We select the most expressive grapes from small parcels in order to elaborate this elegant blend using almost all the grape varieties of our vineyards.
Elaboration, Fermentation, Storage	Fermented in concrete vats. Part of the wine undergoes a prolonged maceration to maximize the structure in the mouth. Finally, the wine ages in French oak barrels for 12 months to achieve the perfect balance.

TASTING NOTES

Color	Deep ruby red
Aroma	Red fruit dominated with cherries and strawberries. Earthy notes such as dry leaves and a hint of potting soil.
Flavor	Concentrated fruit in the mouth, a touch of used oak adds complexity, textured tannins, fresh and lasting acidity and a medium finish.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.20 g/l - 3.7 - 3.17 g/l
Organic Certification	Ecocert AR BIO 154

