

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO GRAPE SELECTION

The ultimate expression of our terroir reflected in a powerful yet delicate Malbec

WINE

Varietal Composition	100% Malbec
Harvest Year	2018
Character	A robust yet delicate malbec we want to show the world. Maybe the best organic malbec ever.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza and Uco Valley.
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	From our organic vineyards in Agrelo, the most carefully selected malbec grapes, grown in the most concentrated low yield plants.
Elaboration, Fermentation, Storage	75% of this Malbec undergoes a long maceration in concrete vats. The temperature is elevated to achieve a more complex structure. 25% of this Malbec is fermented in new French oak barrels. It is then aged in new French oak barrels for 18 months.

TASTING NOTES

Color	Deep dense purple.
Aroma	A burst of ripe dark fruit is set upon a new and clean oak base of coffee and chocolate with a smoky perfume.
Flavor	An honest taste, ripe dark fruit, lots of oak flavours but not too overpowering. The tannins are very well distributed around the palate.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.20 g/l - 3.6 - 2.43 g/l
Organic Certification	Ecocert AR BIO 154

