

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

## **PURO MALBEC**

True expression of the varietal purity, born in the malbec's cradle,  
from the Andes to the World

### **WINE**

Varietal Composition	100% Malbec
Harvest Year	2020
Character	Fruity, honest and true, this unoaked red is Malbec and it's pure.

### **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	Organic Malbec grapes are carefully chosen in Agrelo, an area well known as the mecca of grape production in Argentina.
Elaboration, Fermentation, Storage	The wine is fermented and aged in stainless steel tanks and concrete vats to represent the fruity character and it's varietal typicity.

### **TASTING NOTES**

Color	Purple with a ruby rim.
Aroma	Ripe stone fruit such as red cherries and plum with some rose petal perfume.
Flavor	Fresh in the mouth with a mid palate full of fruit. Medium acidity with soft and sweet tannins. A long, fruity finish.

### **QUICK FACTS**

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.93 g/l - 3.6 - 2.36 g/l
Organic Certification	Ecocert AR BIO 154

