

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO MALBEC CABERNET

Argentina's signature grape meets with the world's most famous red varietal.

WINE

Varietal Composition	55% Malbec, 45% Cabernet Sauvignon
Harvest Year	2022
Character	An honest blend of fruity Puro Malbec and powerful Puro Cabernet Sauvignon. There are no secrets here, just true terroir and grape typicity.

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	Grown in the same vineyard, we carefully work on the vines all year around to achieve a precise balance between the Malbec and Cabernet expression from its origin.
Elaboration, Fermentation, Storage	The wine is fermented and aged in stainless steel tanks and concrete vats. Blended in similar proportions to reflect the characteristics of both Agrelo Malbec and Cabernet Sauvignon.

TASTING NOTES

Color	Purple core with a garnet rim.
Aroma	Fresh red and black fruit dominated by notes of raspberry alongside some floral touches of rose petal and finished with a stoney minerality.
Flavor	Fruity on the palate with a jammy fruit concentration, round tannins, elegant body and a long lasting, salivating acidity.

QUICK FACTS

Alcohol	14,5 % vol.
Total acidity, pH, sugar	5.64 g/l - 3.8 - 2.80 g/l
Organic Certification	Ecocert AR BIO 154

