

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO ROSÉ

Our Provence inspired Rosé

WINE

Varietal Composition	45% Malbec, 45% Merlot, 10% Syrah
Harvest Year	2021
Character	Fresh, delicate and seductive.

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 (7000 - 10000Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	Organic Malbec and Syrah grapes are carefully chosen in Agrelo, Luján de Cuyo, an area well known as the mecca of grape production in Argentina.
Elaboration, Fermentation, Storage	We take high quality red grapes and harvest at the ideal ripeness to achieve freshness and acidity. The fermentation takes place in stainless steel tanks, at temperatures between 16-18°C. Here we achieve a slow, smooth and controlled fermentation, taking time to develop this wine's aromatic potential.

TASTING NOTES

Color	Salmon pink with copper hues.
Aroma	Full of raspberries and crisp red cherries, a touch of wild strawberry and some rose petals. A drop of elderflower concentration.
Flavor	Crisp, dry and refreshing on the palate with a somewhat unctious body. Long and perfumed finish.

QUICK FACTS

Alcohol	12.5 % vol.
Total acidity, pH, sugar	5.93 g/l - 3.3 - 1.80 g/l
Organic Certification	Ecocert AR BIO 154

