

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CABERNET SAUVIGNON

Young voice, lasting impression

WINE

Varietal Composition	100% Cabernet Sauvignon
Harvest Year	2017
Character	A sincere wine, a clear representation of terroir.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza.
Altitude	1'100 meters above sea level
Vineyard Structure	Cabernet Sauvignon from Alto Agrelo, cultivated in alluvial soils at the foothills of the Andes mountains at more than 1'000 m of altitude in a 15 year old organic vineyard under a high trellis system, with high density of plants (4200 Pl/Ha) and low yield (< a 8000 Kg/H). The drip irrigation system assures that each plant receives the amount of water necessary.

WINEMAKING

Grape Selection	The freshest Cabernet in Agrelo, balanced and perfect concentration.
Elaboration, Fermentation, Storage	The wine is macerated before fermentation, 48 hours in cold, in order to improve bright red colors. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

TASTING NOTES

Color	Intense ruby red with purple tones.
Aroma	Perfect example of a young Cabernet Sauvignon: black fruits, notes of spices like cloves and licorice.
Flavor	Dry at first, with a medium volume on the palate. Fruity blackberry and figs flavors, with floral violet notes that nods the Uco Valley terroir.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.48 g/l - 3.7 - 2.75 g/l
Organic Certification	Argencert AR BIO 138

