

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE

Bright and Balanced, To Drink Everyday

WINE

Varietal Composition	70% Malbec 30% Cabernet
Harvest Year	2017
Character	Harmonious, ideal delicate equilibrium between acidity and elegance.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza // Altamira, Valle de Uco
Altitude	1'100 meters above sea level

Vineyard Structure

This wine is made with two grapes: one from Alto Agrelo, cultivated in alluvial soil 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 (4'200 Pl/Ha) and low yield (< a 7'000 Kg/ha). The other grape comes from a 50 year old organic vineyard in Altamira, Valle de Uco, cultivated in sandy, stony soils with a dominant calcareous presence at more than 1'100 meters of altitude with high density, low yield, and sprinkler irrigation that gives a natural equilibrium to the plants.

WINEMAKING

Grape Selection	Natural and concentrated. We wait to the optimal grape ripeness to harvest.
Elaboration, Fermentation, Storage	The wine is fermented in stainless steel tanks, at times increasing the temperature to achieve complex notes and marmalade aromas. Once fermentation finishes, it undergoes a prolonged maceration, which is the secret to this wine, so the outcome has a present body, volume and smooth structure.

TASTING NOTES

Color	Ruby red with violet tones.
Aroma	Pure plum aromas, with notes of vanilla and reminiscences of graphite. Honest in the nose and filled with purity.
Flavor	Pronounced body. Fruity flavors alongside elegant chocolate notes. Long finish in the mouth, with pleasant fruity and spicy flavors thanks to the combination of Malbec and Cabernet Sauvignon.

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	4.38 g/l - 3.6 - 2.93 g/l
Organic Certification	Argencert AR BIO 138

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