

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE SPÉCIALE

A Blend of our Best Grapes

WINE

Varietal Composition	56% Malbec; 25% Cabernet Sauvignon; 19% Cabernet Franc
Harvest Year	2017
Character	The wine to celebrate a special moment, with a special person. Our best grapes from the region are picked by hand, carefully selected for quality, and transformed into this intense treat. A blend of all blends.

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	Made with concentrated grapes, chosen for its freshness, fruitiness, and smooth texture.
Elaboration, Fermentation, Storage	The wine is fermented in concrete vats by varietales and co-fermented. 100% of the blend is placed in French oak barrels for 12 months.

TASTING NOTES

Color	Intense red with violet.
Aroma	A wine with personality. Great intensity with oak aromas like vanilla, coconut and cacao.
Flavor	Intense flavors with mature black fruits and a touch of smoke from the wood. To drink with red meat and savour its flavors.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5,39 g/l - 3,6 - 2,40 g/l
Organic Certification	Ecocert AR BIO 154

