

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA MALBEC

Malbec to its fruity core, coming from great heights

WINE

Varietal Composition	100% Malbec
Harvest Year	2018
Character	A wine easy to understand. Light and very fruity. ideal for those who are entering into the world of fine wines.

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 Malbecs: one grape with Malbec 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	Young and fresh, a taste of Mendoza' terroir.
Elaboration, Fermentation, Storage	The wine is macerated before fermentation, 48 hours in cold, in order to improve bright violet colors. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

TASTING NOTES

Color	Ruby red with violet shimmers.
Aroma	A wine with elegant nose, which begins to give away its aromas after a few minutes in the glass. Good combination of fresh plum with hints of ripe red fruit such as strawberry jam. There are also some hints of grain spices and tobacco, but always in the background of the fruit, which remains protagonist.
Flavor	Dry wine, with a medium volume in the mouth. Displays fruity flavors of blackberries and figs with floral notes of violet that stays true to the terroir of Uco Valley.

QUICK FACTS

Alcohol	14,5 % vol.
Total acidity, pH, sugar	5,10 g/l - 3,8 - 3,22 g/l

