

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO PINOT NOIR

The Taste of the Patagonian Outdoors

WINE

Varietal Composition	100% Pinot Noir
Harvest Year	2016
Character	Unlike any Pinot you've ever tried. Seduces the nose with delicate and refined aromas, but surprises in the mouth with its bold structure.

VINEYARD

Location	Barda, Río Negro, Patagonia.
Altitude	130 meters above sea level
Vineyard Structure	Old vineyards at the foothills of La Barda in Choele Choel, Río Negro in Patagonia. The vineyard has sandy soil, a high cordon trellis system, high density of plants (5'500 Pl/Ha), and low yield (< a 7'000 Kg/H). Drip irrigation system assures that every plant receives the exact amount of water needed.

WINEMAKING

Grape Selection	Grapes are hand-picked and stored in 18 kg crates. The grapes reign from young vines, with great potential and a bright future.
Elaboration, Fermentation, Storage	First, the wine is fermented like a red wine in contact with the skin. Then, half way through fermentation, it is pressed and finished to ferment as if it were a white wine, at low temperatures and in cement eggs, where we achieve the highest aromatic intensity possible.

TASTING NOTES

Color	Intense ruby red.
Aroma	Fresh, elegant and expressive. Aromas of wild fruits, wet soil, and mushrooms.
Flavor	A juicy wine with elegant tannins and a mineral profile. Soft strawberry jam flavors.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	6.13 g/l - 3.6 - 3.3 g/l
Limited Bottles	max 5'000

