

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CABERNET SAUVIGNON

Loyal to the Land of Cabernet

WINE

Varietal Composition	100% Cabernet Sauvignon
Harvest Year	2017
Character	There's no doubt we are in Agrelo, a land that stands for Cabernet Sauvignon. Spiced, as always; and floral, like never before. A great representation of this terroir.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Located in Alto Agrelo, at the foothills of the Andes Mountain range at more than 1'000 m of altitude. Native alluvial soil. Grown on a 15 year old organic vineyard, with high density of vines (4'200/ha), and low yield (8'000 kg/ha). A drip irrigation assures us that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	A loyal representation of Cabernet Sauvignon in Agrelo. Here, we stay true in the terroir in the most natural way.
Elaboration, Fermentation, Storage	The wine is stored in stainless steel tanks and concrete vats. This wine represents the true character of the varietal, for this reason, no oak is used.

TASTING NOTES

Color	Intense ruby red with violet tones.
Aroma	An elegant wine, with aromas of cassis and blackberries accompanied by notes of fresh herbs
Flavor	A wine with personality! Dense fruity flavors with notes of spicy tea and menthol. Texture shows in the mouth, with a balance of tannins present and a refreshing natural acidity.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.044 g/l - 3.8 - 4.51 g/l
Organic Certification	Argencert AR BIO 138

