

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CORTE DE ORO

Our Golden Blend of Mendoza's Finest Grapes

WINE

Varietal Composition	42% Malbec; 26% Cabernet Franc, 23% Petit Verdot, 5% Syrah, 4% Merlot.
Harvest Year	2016
Character	All the small details came together to make this grand wine. Our pride and joy.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Menodza // Altamira, Valle de Uco
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 years old organic vineyard, with high density of vines (4'200/ha), and low yield (7'000 Kg/ha a 8'000 Kg/ha). A drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	We select the most expressive grapes in Agrelo and Altamira. At the exact moment of polyphenol ripening, our staff of experts harvest in order to attain the perfect grape.
Elaboration, Fermentation, Storage	We ferment in two different ways: concrete pools and French oak barrels. Macerations are slow, prolonged and intense so that the wine is structured and elegant. It spends a year in barrels before being bottled, where it gains body and volume.

TASTING NOTES

Color	Violet red with intense ruby tones.
Aroma	Ample aroma diversity of blackberries, currants, licorice and even cola that give it volatility and expressiveness. After a few minutes, hints of smoked wood and orange with chocolate appear.
Flavor	Great freshness, agile in the mouth with soft tannins. Complimenting flavors of fruit and oak barrel, both very well integrated.

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	5.61 g/l - 3.7 - 2.37 g/l
Organic Certification	Argencert AR BIO 138 - Ecocert AR BIO 154

