

DIETER MEIER'S  
**OJO DE AGUA**  
ARGENTINA

## **PURO GRAPE SELECTION**

### Expressive Malbec of the Finest Grapes

#### WINE

Varietal Composition	100% Malbec
Harvest Year	2016
Character	A reflection of everything Malbec can give, only for those who know how to find it. This is our great Malbec we want to show the world.

#### VINEYARD

Location	Ojo de Agua, Agrelo, Lujan de Cuyo, Menodza
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 (less than 7'000 Kg/ha). The Malbec from Valle de Uco, which also grows on old organic vines, is cultivated in sandy, calcareous soil. A drip irrigation assures that each plant receives the exact amount of water necessary.

#### WINEMAKING

Grape Selection	Organic Malbec grapes are carefully chosen in Agrelo, Luján de Cuyo, an area known as the mecca grape production in Argentina.
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	Intense red violet.
Aroma	Expressive and modern, with plum, vanilla, and slight oak.
Flavor	Great structure, a wine that fills the mouth and whets the palate. Potent with notes of blackberries, coffee, and milk caramels.

#### QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5,93 g/l - 3,6 - 2,1 g/l
Organic Certification	Argencert AR BIO 138 - Ecocert AR BIO 154

