

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO MALBEC

100% Pure Organic Malbec

WINE

Varietal Composition	100% Malbec
Harvest Year	2017
Character	Fruit, fruit and more fruit. To express this varietal's pure character, no trace of oak is used.

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 16 years old organic vineyard, with high density of vines (4'200/ha), and low yield (< 7'000 Kg/ha). 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	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 violet red.
Aroma	Immediate pleasant aromas of ripe plum and fig jam when served. After a few minutes, notes of black tea and licorice emerge. It has a great combination of typical Malbec black fruits and spices, characteristic of the terroir in Agrelo.
Flavor	A red with good structure. Honest, great purity of fruity flavors without strong sense of oak.

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	4.68 g/l - 3.8 - 2.25 g/l
Organic Certification	Argencert AR BIO 138

