

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO MALBEC CABERNET

Best of Both Grape Worlds

WINE

Varietal Composition	50% Malbec, 50% Cabernet Sauvignon
Harvest Year	2017
Character	Malbec fruits, potent like Cabernet. Two opposites that attract and compliment each other perfectly.

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 (M< a 7'000 Kg/ha S< a 8'000 Kg/ha). A drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	Organic Malbec and Cabernet Sauvignon grapes are carefully chosen in Agrelo, Luján de Cuyo, an area known as the mecca grape production in Argentina.
Elaboration, Fermentation, Storage	Made from a blend between PURO MALBEC and PURO CABERNET SAUVIGNON. This blend highlights the best characteristics of each of the wines.

TASTING NOTES

Color	Ruby red, with shimmering flashes of violet.
Aroma	Textbook Malbec fruity aromas like blueberries, and shortly after, blackcurrants and cloves, characteristic of Cabernet.
Flavor	A structured wine with firm tannins and good acidity.

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	5.06 g/l - 3.7 - 3.72 g/l
Organic Certification	Argencert AR BIO 138

