

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO ROSÉ

The Provence of Argentina

WINE

Varietal Composition	Syrah 30%; Merlot 29%; Cabernet Franc 18%; Malbec 12%; Torrontés 11%
Harvest Year	2018
Character	Fresh, delicate and seductive. Drink a glass, and before you know it, the bottle is empty.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza (89%) - Valle de Famatina, La Rioja (11%)
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 10'000 Kg/ha). A drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	Organic Syrah, Merlot Cabernet Franc and Malbec grapes are carefully chosen in Agrelo, Luján de Cuyo, an area known as the mecca grape production in Argentina.
Elaboration, Fermentation, Storage	We take high quality red grapes and harvest at the ideal ripeness to achieve freshness and acidity. The fermentation takes place in stainless steel tanks, at temperatures between 16-18°C. Here we achieve a slow, smooth and controlled fermentation, with time to develop to its aromatic potential.

TASTING NOTES

Color	Faint red hues with pink tones.
Aroma	Elegant, strawberry and fresh cherries.
Flavor	Red fruits, good acidity. This is a fresh wine. Easy to drink.

QUICK FACTS

Alcohol	13 % vol.
Total acidity, pH, sugar	6.59 g/l - 3.2 - 1.65 g/l
Organic Certification	Ecocert AR BIO 154

