

DIETER MEIER'S  
**OJO DE AGUA**

## **OJO DE IBIZA**

### The Eye of the Island

#### WINE

Varietal Composition	Cabernet Sauvignon, Monastrell, Syrah.
Harvest Year	2016
Character	Seduction in every sip. Irresistible that demands a next sip.

#### VINEYARD

Location	Vi de la Terra, Ibiza, Spain.
Altitude	400 meters above sea level
Vineyard Structure	The climate is unique with warm winters, cool summers, and isolated strong rainfalls at the end of August. The day and night temperatures do not vary, and stay relatively the same. The vineyards at the top of a cliff experience a refreshing breeze at sunset. Since the area generally has dry weather (350-450mm/year) irrigation support is crucial. Soil contains limestones soil, not so deep from the Cretaceous period where our rootstocks and clones are well adapted to achieve low but quality yields. OJO DE IBIZA has almost 3 ha of vineyards in the north of the island, planted in little blocks called "feixes" or "terrazas". A high density and a strong yield make it possible for optimal phenolic maturity and high wine concentration. These young vineyards prove that Ibiza has optimal lands to cultivate quality vineyards.

#### WINEMAKING

Grape Selection	High density and strong yield reduction makes possible the optimal phenolic maturity and high wine concentration.
Elaboration, Fermentation, Storage	Fermentation in little tanks, terrace selection in order to keep the terroir. Winemaking 24 month french oak, unfiltered.

#### TASTING NOTES

Color	Deep violet red.
Aroma	Delightful scent of black elderberry, flowers and some charcoal. Nourishing and youthful, with strong tannins on the palate thanks to fresh, juicy acidity. Beautiful and elegant.
Flavor	Subtle and soft. Incredibly seductive with lingering black fruits. An irresistible wine that demands a next sip.

#### QUICK FACTS

Alcohol	14.9% vol.
Total acidity, pH, sugar	6.6 g/l - 3.80 - < 2.0 g/l
Limited Bottles	3900
Organic Certification	In transition

