

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

## DM Artist Collection 2

### A COLLECTION OF PASSION

#### WINE

Varietal Composition	100% Malbec
Harvest Year	2013
Character	Intense, elegant and great complexity.

#### VINEYARD

Location	Finca 1924 - Luján de Cuyo
Altitude	1,000 metres above sea level
Vineyard Structure	Espaliers with low yields, no more than 5000 Kg / Ha.

#### WINEMAKING

Grape Selection	Grapes harvested by hand in 13 Kg boxes.
Elaboration, Fermentation, Storage	Once harvested, the grapes were macerated and fermented in New 225 ltr French oak barrels. Then, the wine was aged for 18 months in the first use French oak barrels, and then bottled horizontally and bottle aged for 5 years.

#### TASTING NOTES

Color	Purple with some tile reflections.
Aroma	Dried fruits such as plums and figs, the oak used and the bottle aging have allowed the spices to integrate very nicely with the fruit. There is a perfume of potpourri and rosehip that works in harmony throughout the complex bouquet. A slight note of smoke finishes off the nose nicely.
Flavor	Medium bodied and silky in the mouth, spiced and earthy with a truffle perfume. Lively acidity and the tannins have been tamed during the time spent in bottle. Very long finish with a licorice aftertaste.

#### QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.64 g/l - 3.6 - 1.97 g/l
Limited Bottles	3000

