

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

## OJO DE AGUA CABERNET SAUVIGNON

Our own representation of the most well known varietal

<b>WINE</b>	Varietal Composition	100% Cabernet Sauvignon
	Harvest Year	2022
	Character	An honest wine, a clear representation of our terroir giving a slight floral touch.

<b>VINEYARD</b>	Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza.
	Altitude	1'100 meters above sea level
	Vineyard Structure	Located at the foothills of the Andes Mountain range, native alluvial soil. Grown in a 20 years old organic vineyard, with high density of vines (4200 Pl/ha), and low yield (7.000 - 8.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

<b>WINEMAKING</b>	Grape Selection	We wait for the precise moment to harvest with a perfect balance between freshness and concentration.
	Elaboration, Fermentation, Storage	The wine undergoes a cold, 48 hour maceration before fermentation, in order to improve bright red colours. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

<b>TASTING NOTES</b>	Color	Bright purple.
	Aroma	Sweet blackberries and cherries with a note of wild herbs and a hint of natural spice.
	Flavor	Lush and elegant in the mouth with textured tannins and a medium acidity.

<b>QUICK FACTS</b>	Alcohol	14 % vol.
	Total acidity, pH, sugar	5.20 g/l - 3,7 - 2.24 g/l
	Organic Certification	Ecocert AR BIO 154

