

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE DE FAMILLE

An original wine designed by Dieter and his family

WINE

Varietal Composition	100% Malbec
Harvest Year	2022
Character	Tank 26 is a small capacity tank in our winery. Every year we fill this tank with some surprising results from the harvest.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Organic grapes at the foothills of the Andes Mountain range at more than 1,000 metres high. Native alluvial soil. Grown in an almost 20 years old organic vineyard, with high density of vines (4200 Pl/ha), and low yield (Malbec less than 7000 Kg/ha and Cabernet less than 8000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	Natural and concentrated. After waiting until the perfect moment the grapes are hand harvested at the optimum ripeness.
Elaboration, Fermentation, Storage	The wine is fermented in stainless steel tanks, at times increasing the temperature to achieve complex notes and marmalade aromas. Once fermentation finishes, it undergoes a prolonged maceration, which is the secret to this wine, so the outcome has a present body, volume and smooth structure. To showcase the fruit obtained from the grapes no oak is used during fermentation or aging.

TASTING NOTES

Color	Intense purple.
Aroma	Dark fruit such as blackberries and plums on the nose with a floral bouquet of violets and wild lavender.
Flavor	Fruit filled palate, very intense yet lighter bodied than expected. Mouth watering acidity, sweet and soft tannins and long finish.

QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.72 g/l - 3.6 - 1.80 g/l
Organic Certification	Ecocert AR BIO 154

