

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE SPÉCIALE

A Blend of our Best Grapes

WINE

Varietal Composition	49% Cabernet Sauvignon; 29% Malbec; 17% Syrah; 5% Merlot
Harvest Year	2016
Character	A smooth wine, filled with elegance. Truly special.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza // Altamira, Valle de Uco
Altitude	1'100 meters above sea level

Vineyard Structure

This wine is made with two grapes: one from Alto Agrelo, cultivated in alluvial soil at the foothills of the Andes mountains at more than 1'000 m of altitude in a 15 year old organic vineyard under a high trellis system, with high density of plants (4'200 Pl/Ha) and low yield (< a 7'000 Kg/ha). The other grape comes from a 50 year old organic vineyard in Altamira, Valle de Uco, cultivated in sandy, stony soils with a dominant calcareous presence at more than 1'100 meters of altitude with high density, low yield, and sprinkler irrigation that gives a natural equilibrium to the plants.

WINEMAKING

Grape Selection	Made with concentrated grapes, chosen for its freshness, fruitiness, and smooth texture.
Elaboration, Fermentation, Storage	The wine is fermented in concrete vats by varietales and co-fermented. 100% of the blend is placed in French oak barrels for 12 months.

TASTING NOTES

Color	Intense red with violet.
Aroma	A wine with personality. Great intensity with oak aromas like vanilla, coconut and cacao.
Flavor	Intense flavors with mature black fruits and a touch of smoke from the wood. To drink with red meat and savour its flavors.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.73 g/l - 3.7 - 2.32 g/l

