

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

## OJO DE AGUA CUVÉE SPÉCIALE

As mild as the blend of all our blends

### WINE

|                      |   |
|----------------------|---|
| Varietal Composition | 40% Malbec; 16% Merlot; 16% Petit Verdot; 14% Syrah; 14% Cabernet Franc |
| Harvest Year         | 2020  |
| Character            | A smooth wine, filled with elegance. Truly special.                     |

### VINEYARD

|                    |   |
|--------------------|---|
| 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 (5.000 - 6.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary. |

### WINEMAKING

|                                    |  |
|------------------------------------|--|
| Grape Selection                    | Made with concentrated grapes, chosen for their freshness, fruitiness, and smooth texture.   |
| Elaboration, Fermentation, Storage | The wine is fermented in concrete vats by varietales and co-fermented. 50% of the blend is placed in French oak barrels for 12 months, and the rest, in concret tanks. |

### TASTING NOTES

|        |  |
|--------|--|
| Color  | Purple with ruby reflections.  |
| Aroma  | Concentrated dark stone fruit fills the nose, some spices and vanilla due to oak aging. A savoury note runs through the core of the bouquet. |
| Flavor | Lean and medium bodied, textured tannins, good acidity and a licorice perfume during the finish.   |

### QUICK FACTS

|                          |                       |
|--------------------------|-----------------------|
| Alcohol                  | 14.5% vol.            |
| Total acidity, pH, sugar | 6.35 g/l - 3.6 - 2.26 |
| Organic Certification    | Ecocert AR BIO 154    |

