

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; 30% Merlot; 12% Syrah; 10% Cabernet Sauvignon; 8% Cabernet Franc.
Harvest Year	2021
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	Concentrated garnet.
Aroma	Layered on the nose with a mix of red and black fruits. Some vanilla and baking spices add to the complex nose with a floral perfume adding to the interesting bouquet.
Flavor	Concentrated and elegant in the mouth with silky tannins and a very well balanced, refreshing 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

