

DIETER MEIER  
**OJO DE AGUA**  
ARGENTINA

## OJO DE AGUA TORRONTÉS

### Argentina's emblematic white

#### WINE

Varietal Composition	100% Torrontés
Harvest Year	2023
Character	Intensely aromatic. A floral wine with exotic and tropical character.

#### VINEYARD

Location	Valle de Famatima, La Rioja.
Altitude	1'100 meters above sea level
Vineyard Structure	Wine made with Torrontés grapes from La Rioja, and cultivated in an organic 22 year old low yield vineyard in Famatina Valley.

#### WINEMAKING

Grape Selection	Carefully chosen grapes in La Rioja, the birthplace of Torrontés. Each grape is treated with delicate care.
Elaboration, Fermentation, Storage	Fermented in stainless steel tanks at low temperatures under a controlled level of oxygen. To obtain a young and fresh wine, the wine is kept in contact with its lees for 4 months at the end of fermentation.

#### TASTING NOTES

Color	Pale yellow.
Aroma	Jasmine and honeysuckle alongside white peaches and pear. A subtle hint of lime zest finishes off the complex nose.
Flavor	Refreshing in the mouth with a marked acidity, textured body and a perfumed, citrus finish.

#### QUICK FACTS

Alcohol	12.5 % vol.
Total acidity, pH, sugar	6.09 g/l - 3.5 - 1.80 g/l
Organic Certification	Ecocert AR BIO 154

