

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO CHARDONNAY

Fresh and wild by origin yet elegant by nature

WINE

Varietal Composition	100% Chardonnay
Harvest Year	2019
Character	The elegance of the Chardonnay merges with the freshness and wildness of the Patagonic origin.

VINEYARD

Location	Fortin Castre, Río Negro, Patagonia
Altitude	130 meters above sea level
Vineyard Structure	Vineyards located alongside the Río Negro. The vineyard has sandy soil, a high cordon trellis system, high density of plants (5500 Pl/Ha), and low yields (less than 7000 Kg/Ha). Drip irrigation system assures that every plant receives the exact amount of water needed.

WINEMAKING

Grape Selection	Grapes are hand-picked and stored in 18 kg capacity crates. The grapes are grown on young vines, with great potential and a bright future.
Elaboration, Fermentation, Storage	Grapes are lightly pressed and undergo spontaneous fermentation with indigenous yeasts. The temperature never exceeds 17°C. The grapes are fermented in concrete eggs and French oak barrels, allowing continuous contact with lees in order to achieve excellent mouthfeel, body, and overall smoothness.

TASTING NOTES

Color	Golden with bright yellow hues.
Aroma	Fresh pineapple with a touch of baked apple pie, some honeysuckle and a clean vanilla undertone.
Flavor	Medium bodied with a fruity core, medium acidity and a long finish.

QUICK FACTS

Alcohol	13,5 % vol.
Total acidity, pH, sugar	6,32 g/l - 3,40 - 1,51 g/l

