

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO MALBEC

Pure Patagonian Fruit

WINE

Varietal Composition	100% Malbec
Harvest Year	2016
Character	A Malbec that is pure Patagonian fruits, expressive and assertive. This Malbec is a loyal reflection of Patagonian grapes: strong, intense, and concentrated. One sip, and you know it was born in Patagonia.

VINEYARD

Location	Choele Choel, Río Negro, Patagonia
Altitude	130 meters above sea level
Vineyard Structure	Old vineyards at the foothills of La Barda in Choele Choel, Río Negro in Patagonia. The vineyard has sandy soil, a high cordon trellis system, high density of plants (5'500 Pl/Ha), and low yield (< a 7'000 Kg/H). 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 crates. The grapes reign from young vines, with great potential and a bright future.
Elaboration, Fermentation, Storage	After the manual selection of the grapes, the Malbec is macerated at temperatures below 8°C for 5 - 7 days. This enhances its color and aroma. We carry out the fermentation in concrete pools and stainless steel tanks, with indigenous yeasts, local to the vineyard. Then, we transpose the wine to French oak barrels, to carry out malo-lactic fermentation and aging.

TASTING NOTES

Color	Ruby red with violet hues.
Aroma	Packed with fruits, especially plum which is characteristic of Malbec. Fresh and ripeness at the same time. After it breaths in the glass, caramel and dulce de leche aromas appear.
Flavor	Strong body. Fills the entire mouth with freshness and fluidity. Pure fruit!

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	5.20 g/l - 3.8 - 1.75 g/l
Limited Bottles	max 5'000

