

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO MALBEC

Pure Patagonian fruit, where Malbec reaches a unique expression

WINE

Varietal Composition	100% Malbec
Harvest Year	2018
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	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	Malbec grapes are hand-picked and macerated at temperatures below 8°C for 5-7 days where the bold colour and aromas are obtained. Fermentation occurs in concrete vats and stainless steel tanks, with indigenous yeasts that come from the vineyard. After the fermentation has finished, the wine is transferred into 3rd use French oak barrels for 12 months where it undergoes a malolactic fermentation.

TASTING NOTES

Color	Intense purple with ruby hues.
Aroma	Red plums and strawberries are equally balanced with violet flowers. Some vanilla from the oak and a herbal note of dill and eucalyptus.
Flavor	Juicy blueberry jam perfumes and fills the palate instantly, textured tannins with a fresh acidity and a long finish.

QUICK FACTS

Alcohol	14 % vol.
Total acidity, pH, sugar	6.44 g/l - 3.6 - 1.8 g/l

