

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO PINOT NOIR

The taste of Patagonia, where the best Southern Pinots are born

WINE

Varietal Composition	100% Pinot Noir
Harvest Year	2022
Character	Unlike any Pinot you've ever tried. Seduces the nose with delicate and refined aromas, yet surprises in the mouth with its bold structure.

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	A very delicate wine that is handled with care. Fermentation is carried out in concrete eggs at low temperatures to achieve the highest aromatic intensity possible. Half way through the fermentation the wine is separated from the skins, the skins pressed and the fermentation is finished in the style of a white wine.

TASTING NOTES

Color	Translucent garnet with bright ruby reflections.
Aroma	Raspberries and candied cherries dominate the fruit concentration on the nose. An earthiness of forest floor and a slight touch of smoke.
Flavor	Light bodied in the mouth. Constant firm tannins and a very crisp acidity, well balanced with a dry finish.

QUICK FACTS

Alcohol	13.5 % vol.
Total acidity, pH, sugar	5.18 g/l - 3.6 - 1.80 g/l
Limited Bottles	max 5000

