

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CABERNET SAUVIGNON

Loyal to Agrelo, Loyal to the Terroir, true to the typicity

WINE

Varietal Composition	100% Cabernet Sauvignon
Harvest Year	2019
Character	An Argentinean Cabernet Sauvignon grown in Agrelo that truly reflects the typicity of this varietal and the terroir it's grown in.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Located at the foothills of the Andes Mountain range, native alluvial soil. Grown in a 20 years old organic vineyard, with high density of vines (4200 Pl/ha), and low yield (7.000 - 8.000 Kg/ha). Drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	An honest representation of Cabernet Sauvignon in Agrelo. Here, we stay true to the terroir in the most natural way.
Elaboration, Fermentation, Storage	The wine is fermented and aged in stainless steel tanks and concrete vats. This wine represents the true character of the varietals, for this reason, no oak is used.

TASTING NOTES

Color	Deep ruby red.
Aroma	A dark fruit complexity of ripe blackberries with a touch of roasted red pepper. A herbal note and some pink peppercorn spice.
Flavor	Complex, round and balanced in the mouth with fresh acidity, textured tannins and a long finish.

QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.85 g/l - 3.7 - 2.52 g/l
Organic Certification	Ecocert AR BIO 154

