

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CORTE

Different, Distinct, Profound, an original blend with strong personality

WINE

Varietal Composition	46% Merlot; 37% Malbec; 17% Syrah
Harvest Year	2021
Character	A wine that is not trying to be subtle, an original Merlot based blend.

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	The Merlot, core of this blend, is the first red grape variety to be harvested, giving this distinctive character to the Puro Corte.
Elaboration, Fermentation, Storage	Co-fermentation among varieties. The varieties are macerated for prolonged periods to maximize structure in the mouth. 20% of the wine spends 10 months in French oak while 80% rests in concrete vats.

TASTING NOTES

Color	Deep, dark and intense garnet.
Aroma	Red fruits with a prominent note of strawberry. Earthy with dry autumn leaves and a touch of wild woody herbs finishes the complexity on the nose.
Flavor	Fruity on the palate with grippy tannins. Medium bodied with a refreshing acidity ending with a layered finish.

QUICK FACTS

Alcohol	14 % vol.
Total acidity, pH, sugar	5.71 g/l - 3.6 - 2.26 g/l
Organic Certification	Ecocert AR BIO 154

