

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CORTE D'ORO

The intensity, aromas and textures found within our estate are embodied in a complex vineyard blend

WINE

Varietal Composition	45% Malbec; 40% Cabernet Franc; 8% Petit Verdot; 4% Merlot; 3% Cabernet Sauvignon.
Harvest Year	2019
Character	A winemaker's wine. Complex, intergrated and elegant, as reflective as the art behind the creation.

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	We select the most expressive grapes from small parcels in order to elaborate this elegant blend using almost all the grape varieties of our vineyards.
Elaboration, Fermentation, Storage	Fermented in concrete vats. Part of the wine undergoes a prolonged maceration to maximize the structure in the mouth. Finally, the wine ages in French oak barrels for 12 months to achieve the perfect balance.

TASTING NOTES

Color	Purple core with a ruby rim.
Aroma	Concentrated fruits like ripe cherries mix with some winter spices and a truffle earthy note. Elegantly intense with an oak smokiness.
Flavor	Surprisingly light in texture with a good and lasting acidity. The dense fruity palate stays during the persistent finish.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	6.30 g/l - 3.5 - 1.82 g/l
Organic Certification	Ecocert AR BIO 154

