

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	51% Malbec, 41% Cabernet Franc, 8% Petit Verdot
Harvest Year	2020
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	Deep purple with ruby reflections.
Aroma	Juicy dark cherries mixed with red berry fruit compote concentration. Some roasted coffee bean and milk chocolate complexity.
Flavor	The same fruit reappears in the mouth, a creamy mouthfeel with grippy tannins and a long lasting acidity.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.97 g/l - 3.6 - 1.94 g/l
Organic Certification	Ecocert AR BIO 154

