

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO MALBEC

True expression of the varietal purity, born in the malbec's cradle,
from the Andes to the World

WINE

Varietal Composition	100% Malbec
Harvest Year	2022
Character	Fruity, honest and true, this unoaked red is Malbec and it's pure.

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	Organic Malbec grapes are carefully chosen in Agrelo, an area well known as the mecca of grape production in Argentina.
Elaboration, Fermentation, Storage	The wine is fermented and aged in stainless steel tanks and concrete vats to represent the fruity character and it's varietal typicity.

TASTING NOTES

Color	Intense and dark purple.
Aroma	Full of concentrated blackberry and some raspberry compote. A violet floral background and a hint of blackcurrant leaf.
Flavor	Fresh and fruity on the palate with a clean, refreshing acidity. Soft and sweet tannins, medium bodied with a lasting finish.

QUICK FACTS

Alcohol	14.5 % vol.
Total acidity, pH, sugar	5.48 g/l - 3.6 - 2.52 g/l
Organic Certification	Ecocert AR BIO 154

