

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA DRY GIN

WHERE THE SPIRIT OF ARGENTINA MEETS SWISS PRECISION

DESCRIPTION

We use the freshest lemons from Argentina's Tucumán region to make this fragrant gin. Yerba mate is also added, along with brandy from Dieter's Malbec wine, and a blackberry spirit made from the ripe berries in Ojo de Agua's farm. When Argentine character and Swiss precision come together, truly special things happen. This balanced and fruity gin filled with herbs and botanicals is distilled by Oliver Matter in Kallnach.

HERBS

Juniper, cilantro, lemon peel, orange peel, yerba mate, angelica root, rosemary, lavender

DESTILLATION

The botanicals such as juniper, lemon and orange peel, yerba mate, angelica root, rosemary, lavender are macerated for 24 hours. 110 grams of it comes to 1 liter of finished gin. After the threefold fire, and before bottling, brandy from our Malbec wine and blackberry spirit from the Ojo de Agua farm are added.

TASTING NOTES

Fruity, spiced, with prominent Argentine herbs and botanicals.

ALCOHOL

43% vol.

