

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

MALO

A handmade selection of the harvest's best grapes

WINE

Varietal Composition	55% Malbec; 30% Petit Verdot; 15% Syrah
Harvest Year	2012
Character	Strong, potent and concentrated. MALO has countless aromas and flavors that, combined with the softness, make it both exotic, elegant and complex.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Menodza
Altitude	1'100 meters above sea level
Vineyard Structure	Wine made with Malbec, Petit Verdot, and Syrah, from small production highly selected parcels in Alto Agrelo. The vines come from alluvial soil, at the foothills of the Andes Mountains at more than 1000 meters above sea level in 15 year old vineyards, under a high trellis system, with high density of plants (4200 Pl/Ha) and strictly controlled low yield (5000 Kg/H). The drip irrigation system assures that each plant receives the amount of water necessary.

WINEMAKING

Grape Selection	Our team of experts select by hand the highest quality grapes from small, low yield plots. Grapes are stored in small crates with limited capacity to ensure it remains healthy and pristine.
Elaboration, Fermentation, Storage	Wine undergoes a process of microvinification. We carefully select clusters of grapes, which are then layered in first use French oak barrels. These remain in refrigerated chambers for 10 - 20 days. Then, they are macerated at temperatures below 7°C, which enhances the color and aroma of the future wine. Once the maceration is complete, the transformation of the grape into wine begins. We ferment traditionally as pure varietals, but we also use the co-fermentation technique. Thus, for example, in the same barrel, Malbec and Syrah ferment together; Or Malbec and Petit Verdot in different proportions. This allows us to obtain a palette of aromas and unique flavors, which will then give us a complete and complex wine. Finally, the wine undergoes a prolonged post-fermentation maceration; gaining mouth feel and unctuousness. When the winemaking process is finished, the wine is returned to the same first use French oak barrels where it was fermented, in order to continue the malolactic fermentation and aging, for 24 months. From fermentation in four barrels, only one finished wine barrel is obtained, reflecting the careful work required and unique quality.

TASTING NOTES

Color	Deep ruby red with violet tones.
Aroma	A festival of fruits. Cassis, blackberries, and redcurrants fill the first glass, before the vanilla and smoky notes appear.
Flavor	A wine dominated by fruits customary to Agrelo. An honest and complex wine, with strong sense of tannins. Ideal to drink now, although can be stored for 5 more years.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.59 g/l - 3.6 - 2.78 g/l
Limited Bottles	Max 8'000
Organic Certification	Argencert AR BIO 138

