

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA CUVÉE DE FAMILLE

#26, A Blend of our Best Grapes Straight from Dieter's Family Tank

WINE

Varietal Composition	56% Malbec; 40% Cabernet Sauvignon; 4% Merlot
Harvest Year	2017
Character	A smooth wine, filled with elegance. Truly special.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level

Vineyard Structure	Malbec, Cabernet Sauvignon and Merlot from Alto Agrelo, cultivated in alluvial soils at the foothills of the Andes mountains at more than 1'000 m of altitude in a 15 year old organic vineyard under a high trellis system, with high density of plants (4'200 Pl/Ha) and low yield (Mb < a 7'000 Kg/H CS < a 8'000 Kg/Ha). The drip irrigation system assures that each plant receives the amount of water necessary.
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WINEMAKING

Grape Selection	Natural and concentrated. We wait to the optimal grape ripeness to harvest.
Elaboration, Fermentation, Storage	The wine is fermented in stainless steel tanks, at times increasing the temperature to achieve complex notes and marmalade aromas. Once fermentation finishes, it undergoes a prolonged maceration, which is the secret to this wine, so the outcome has a present body, volume and smooth structure.

TASTING NOTES

Color	The color shows its strength and concentration.
Aroma	Red fruit jam with tomato notes fill the nose. The wine is still young, but it will develop an intense complexity aging in the bottle.
Flavor	Good body and fruity flavors accompanied by vanilla and spices. A long finish that allows you to enjoy it after several minutes of drinking it.

QUICK FACTS

Alcohol	14% vol.
Total acidity, pH, sugar	5.1 g/l - 3.6 - 2.85 g/l
Organic Certification	Argencert AR BIO 138

