

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO DE AGUA EXTRA BRUT

WINE

Varietal Composition	Chardonnay 75% y Pinot Noir 25%
Harvest Year	2016
Character	Complex and one-of-a-kind.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	High trellis, selected in house to create quality sparkling wines with yields of 12000 Kg / ha for Chardonnay and 7000 Kg / Ha for Pinot Noir

WINEMAKING

Grape Selection	Harvested manually in crates that hold a maximum of 18 Kg.
Elaboration, Fermentation, Storage	The grape bunches arrive to the winery and are hand selected, then pressed (not ground), finally we use the must to make the base of the wine. Produced by the champagne method (bottle fermentation), extra brut (very small sugar dosing).

TASTING NOTES

This strong sparkling has a luxurious finesse, and wonderful creaminess. Beautiful fruit with floral and subtle yeasty notes. Long lasting aromas.

QUICK FACTS

Alcohol	13% vol.
Total acidity, pH, sugar	5.25 g/l - 3.3 - 8.51 g/l

