

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

OJO NEGRO CHARDONNAY

White and Wild, Eclectic and Eccentric

WINE

Varietal Composition	100% Chardonnay
Harvest Year	2017
Character	Fresh, wild and elegant, just like the Patagonian forest.

VINEYARD

Location	Barda, Río Negro, Patagonia
Altitude	130 meters above sea level
Vineyard Structure	Old vineyards at the foothills of La Barda in Choele Choel, Río Negro in Patagonia. The vineyard has sandy soil, a high cordon trellis system, high density of plants (5'500 Pl/Ha), and low yield (< a 7'000 Kg/H). Drip irrigation system assures that every plant receives the exact amount of water needed.

WINEMAKING

Grape Selection	Grapes are hand-picked and stored in 18 kg crates. The grapes reign from young vines, with great potential and a bright future.
Elaboration, Fermentation, Storage	Hand-picked grapes are lightly pressed and undergo spontaneous fermentation with indigenous yeasts. No additives or chemicals are used. The temperature never exceeds 17°C. We ferment the grapes in cement eggs and French oak barrels, allowing permanent contact with lees and grape juices in order to achieve excellent mouthfeel, body, and overall smoothness.

TASTING NOTES

Color	Intense greenish yellow color, with light golden hues.
Aroma	Intense wine, with the typical white fruit flavors of Chardonnay like apricots accompanied by floral touches of jasmine and orange peel.
Flavor	Good mouth structure, refreshing and exploding with peach, honey and vanilla flavors.

QUICK FACTS

Alcohol	13.5 % vol.
Total acidity, pH, sugar	5.95 g/l - 3.3 - 4.1 g/l
Limited Bottles	max 3'000

