

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO CORTE

Different, Distinct, Profound: A Merlot Rebel With A Cause.

WINE

Varietal Composition	45% Merlot; 40% Malbec; 15% Cabernet
Harvest Year	2017
Character	A rebel with a wine cause. It's a time bomb that goes off once uncorked.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
Altitude	1'100 meters above sea level
Vineyard Structure	Located in Alto Agrelo, at the foothills of the Andes Mountain range at more than 1'000 m of altitude. Native alluvial soil. Grown on a 16 years old organic vineyard, with high density of vines (4'200/ha), and low yield (7'000 Kg/ha a 9'000 Kg/ha). A drip irrigation assures that each plant receives the exact amount of water necessary.

WINEMAKING

Grape Selection	Carefully chosen organic grapes in Agrelo, Luján de Cuyo, one of the meccas for grape production in Argentina.
Elaboration, Fermentation, Storage	Co-fermentation of Malbec/Merlot. The varieties are macerated for prolonged periods to maximize structure in the mouth. 6 months in French oak and concrete vats: 30% passes through French oak barrels while 70% rests in concrete vats.

TASTING NOTES

Color	Intense ruby red with violet tones.
Aroma	A vast aromatic palette, with notes of licorice, blackberries and figs.
Flavor	The Merlot's protagonism (45% of the blend) has volume in the mouth and soft tannins. A complex wine dominated by fruit and traces of candied tomato.

QUICK FACTS

Alcohol	14.5% vol.
Total acidity, pH, sugar	5.01 g/l - 3.5 - 2.4 g/l
Organic Certification	Argencert AR BIO 138

