

DIETER MEIER'S
OJO DE AGUA
ARGENTINA

PURO TORRONTÉS

Argentina's emblematic white

WINE

Varietal Composition	100% Torrontés
Harvest Year	2016
Character	Exotic, fresh, native.

VINEYARD

Location	Valle de Famatima, La Rioja
Altitude	1'100 meters above sea level
Vineyard Structure	Wine made with Torrontés grapes from La Rioja, and cultivated in an organic 20 year old low yield vineyard in Famatina Valley.

WINEMAKING

Grape Selection	Each grape is treated with delicate care and meticulously chosen for quality. The vineyard is located in La Rioja, the birthplace of Torrontés.
Elaboration, Fermentation, Storage	4 months on lees, in stainless steel tanks. Fermented at low temperatures under a controlled level of oxygen. To create a young and fresh wine, the grapes are in contact with its lees at the end of fermentation.

TASTING NOTES

Color	Yellow with green hues.
Aroma	Intense and aromatic. Typical characteristics of Torrontés like jasmine, lemon peel, and fresh white fruits like peach and pineapple.
Flavor	Citrus flavors like orange, floral notes like jasmine and orange blossom. Good amount of acidity.

QUICK FACTS

Alcohol	12.5% vol.
Total acidity, pH, sugar	5.25 g/l - 3.5 - 2.05 g/l
Organic Certification	Argencert AR BIO 138

