



DIETER MEIER'S

OJO DE AGUA

ARGENTINA

MALO

A unique blend carefully handcrafted from the vineyards to the bottle, this wine only passes through Oak Barrels

WINE	Varietal Composition	85% Malbec; 8% Merlot; 7% Cabernet Sauvignon
	Harvest Year	2018
	Character	<p>Text</p> <p>Strong, potent and concentrated. MALO has countless aromas and flavors that, combined with the softness, make it both exotic and elegant with a great complexity.</p>

VINEYARD	Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
	Altitude	1'100 meters above sea level
	Vineyard Structure	Wine made with outstanding quality grapes, from small production highly selected parcels. The vines grow in alluvial soil, at the foothills of the Andes Mountains at more than 1000 meters above sea level. The almost 20 years old vineyards grow under a high trellis system, with high density of plants (4200 Pl/Ha) and strictly controlled low yields (5000 Kg/Ha). The drip irrigation system assures that each plant receives the amount of water necessary.

WINEMAKING	Grape Selection	<p>Our team of experts hand select the highest quality grapes from small, low yield plots. Grapes are stored in small crates with limited capacity to ensure they remain healthy and in pristine condition.</p> <p>Wine undergoes a microvinification. We carefully select clusters of grapes, which are then layered in first use French oak barrels. These remain in refrigerated chambers for 10 - 20 days. Then, they are macerated at temperatures below 7°C, which enhances the color and aroma of the future wine. Once the maceration is complete, the transformation of the juice into wine begins. We ferment traditionally as pure varietals, but we also use the co-fermentation technique. For example, in some barrels, Merlot and Malbec ferment together in different proportions. This allows us to obtain a combination of aromas and unique flavors, which will then give us a complete and complex wine. Finally, the wine undergoes a prolonged post-fermentative maceration; gaining mouth feel and unctuousness. When the winemaking process is finished, the wine is returned to the same first use French oak barrels where it was fermented, in order to continue the malolactic fermentation and aging, for 24 months. From fermentation in four barrels, only one barrel of finished wine is obtained, reflecting the careful work required and unique quality.</p>
	Elaboration, Fermentation, Storage	
	Bottling, Release & Aging	24 months aged in oaked barrels, 24 months in bottle before the release.

TASTING NOTES	Color	Intense purple with a garnet rim.
	Aroma	Dark plums and prunes dominate the nose with some cherry pie filling adding to the concentration. Notes of mixed peppercorns, some resinous herbs and a subtle touch of white chocolate.
	Flavor	Full on fruit in the mouth, refreshig acidity, velvety tannins and a very prolonged finish.

QUICK FACTS	Alcohol	14,5 % vol.	<div><div>AR-BIO-154 Argentina Agriculture</div><div></div><div>ORGANICO ARGENTINA</div><div></div><div>EUROPEAN VEGETARIAN UNION VEGANO</div><div></div></div>
	Total acidity, pH, sugar	6.16 g/l - 3.5 - 1.80 g/l	
	Limited Bottles	Max 6'000	
	Organic Certification	Ecocert AR BIO 154	

