

TILIA



PRODUCER PROFILE

Winemaker: Gonzalo Llensa
Estate founded: 2006
Winery production: 120,000 Bottles
Region: Mendoza
Country: Argentina

Tilia Cabernet Sauvignon Organic 2023

WINE DESCRIPTION

TILIA seeks to create action around sustainable farming in Argentina and around the world. Rural life in Mendoza is rooted in a deep connection with the surrounding natural environment and the stages of life in the vineyard, interrupted without fail by the family weekend gathering for asado, our name for barbecue.

TILIA illustrates the journey toward sustainable viticulture in Argentina through its label, with the hope to inspire a movement among wine drinkers and producers all over the world. TILIA is also the first Argentine wine to carry the Bodegas de Argentina Certified Sustainable Seal on its label.

TILIA wines possess true varietal character and flavor complexity.

The grapes for this Cabernet Sauvignon are sourced from vineyards in the Eastern and Central regions of Mendoza with elevation ranging from 1,950 to 3,700 feet above sea level.

TASTING NOTES

Intense ruby red color.

Fresh nose of wild berries and spices.

Mouthfilling and lush, this wine has a big presence on the palate.

Full yet soft, with gentle, sweet tannins. Red fruit, cassis marmalade and pepper flavors. Subtle chocolate oak hints.

FOOD PAIRING

This Cabernet Sauvignon would be just as delicious paired with a Filet Mignon as it would be with a juicy cheeseburger. On a cold night, pair it with Beef Stew with Roasted Winter Vegetables.

VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Loam
Training method:	Pergola/Arbor-trained and VSP
Elevation:	1,950 feet
Vines/acre:	2,200
Yield/acre:	4 tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	March - April
First vintage of this wine:	2006
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	86-90 °F
Maceration technique:	Racking, Punchdown, Pumpovers, and Aeration
Length of maceration:	12 days
Type of aging container:	Barriques, Stainless steel tanks, and Cement vats
Size of aging container:	225 L
Age of aging container:	10% New
Type of oak:	French and American
Length of aging before bottling:	6 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.68
Acidity:	5.6 g/L