

TILIA



PRODUCER PROFILE

Winemaker: Gonzalo Llensa
Estate founded: 2006
Region: Mendoza
Country: Argentina

Tilia Malbec 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.

This Malbec exemplifies the true varietal character of Malbec from Mendoza. The grapes are sourced from vineyard sites in the Eastern region of Mendoza and Uco Valley with elevation ranging from 2,600 to 4,300 feet above sea level.

Climate in this region is arid, receiving between 200-400 mm of rain. Soils are loamy and sandy, with limestone and surface stones.

High altitude translates into much lower temperatures, allowing for more aromatic intensity and higher levels of natural acid for freshness and balance.

Even though the Uco Valley Region is also a desert irrigated by the Tunuyán River, our family farmers have adopted drip irrigation to increase efficiency.

Tilia farmers use vertical shoot positioning for optimal sunlight exposure. For Malbec this is especially important to achieve aromatic intensity.

TASTING NOTES

Bright red color with intense violet hues. Fresh nose of violets and rich plum marmalade laced with chocolate and vanilla oak flavors. A soft, sweet entry leads to a well-structured and long, persistent wine. Round, silky tannins.

FOOD PAIRING

Pair this Malbec with a meat dish that mirrors its tangy berry flavors like cranberry pot roast or roast duck with sour cherry sauce.

VINEYARD & PRODUCTION INFO

Training method:	VSP
Vines/acre:	3,200
Yield/acre:	4 tons
Year vineyard planted:	1950 - 2005
Harvest time:	March - April

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	81-84 °F
Maceration technique:	Racking, punchdown, pumpovers, aeration, delestage
Length of maceration:	15 days
Malolactic fermentation:	Yes (full)
Type of aging container:	Barriques, stainless steel tanks, 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:	6-9 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Acidity:	5.55 g/L