

TILIA

Tilia Cabernet Sauvignon 2017

WINE DESCRIPTION

The Tilia wines are made by Leopoldo Kuschnaroff, winemaker and viticulturist in Eastern Mendoza.

The grapes for this Cabernet Sauvignon are sourced from vineyards in the Eastern and Southern regions of Mendoza with elevation ranging from 1,968 to 3,937 feet above sea level.

TASTING NOTES

The nose is full of ripe black fruits with subtle notes of clove, black pepper, and sweet tobacco. On the palate, flavors of black raspberries and cassis yield to more subtle notes of cedar, vanilla, and sweet spice. The fine-grained tannins lend structure to the wine, which has a soft, lingering finish.

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



PRODUCER PROFILE

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