

TILIA



PRODUCER PROFILE

Winemaker: Gonzalo Llensa
Estate founded: 2006
Winery production: 300,000 Bottles
Region: Mendoza
Country: Argentina

Tilia Chardonnay 2011

WINE DESCRIPTION

The Tilia wines are made at Bodegas Esmeralda in the Eastern region of Mendoza. They are made by Alejandro Viggiani, a winemaker and viticulturist in charge of all Catena family vineyards in Eastern Mendoza. The grapes for this Chardonnay were sourced from vineyard sites in both the Eastern and Southern regions with elevations ranging from 1,968 to 3,937 feet above sea level.

TASTING NOTES

Golden yellow in color, the Tilia Chardonnay has aromas of ripe citrus fruits with subtle floral notes and a touch of vanilla, a contribution made by the oak barrels in which this wine is briefly aged. On the palate, the wine has flavors of pear and tropical fruits with hints of vanilla and spice on the finish. The finish is clean and bright.

FOOD PAIRING

This Chardonnay would pair well with most chicken dishes, pasta dishes with cream sauces, and many seafood recipes like Grilled Salmon with Mango Salsa.

VINEYARD & PRODUCTION INFO

Vineyard name:	Eastern and Southern Mendoza
Soil composition:	Sand and loam
Training method:	Pergola in the East, VSP in the South
Elevation:	1,800 - 3,600 feet
Vines/acre:	2,200
Yield/acre:	4 tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	February - April
First vintage of this wine:	2006
Bottles produced of this wine:	300,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	57.2 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and Barriques
Age of aging container:	10% New
Type of oak:	French oak
Length of aging before bottling:	5 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.23
Residual sugar:	4 g/L
Acidity:	6 g/L