

TILIA



PRODUCER PROFILE

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

Tilia Malbec 2017

WINE DESCRIPTION

The Tilia wines are made at Bodegas Esmeralda in the Eastern region of Mendoza. They are made by Leopoldo Kuschnaroff, a winemaker and viticulturist in charge of all Catena family vineyards in Eastern Mendoza. This Malbec exemplifies the true varietal character of Malbec from Mendoza. The grapes are sourced from vineyard sites in the Eastern and Southern regions of Mendoza ranging in elevation from 2,600 to 4,300 feet above sea level.

TASTING NOTES

Aromas of black cherries and plums are accompanied by notes of violets and vanilla. On the palate the wine is rich and full-bodied with flavors of juicy blackberries, cranberries, and black currants abound, followed by notes of vanilla and sweet spice.

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

Vineyard size:	24 - 370
Soil composition:	Clay-Loam and Sandy-Loam
Training method:	VSP
Elevation:	2,600 - 4,300 feet
Vines/acre:	3,200
Yield/acre:	4 tons
Exposure:	Northwestern
Year vineyard planted:	1950 - 2005
Harvest time:	March - April
First vintage of this wine:	2006

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, 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:	6-9 months
Length of bottle aging:	3 months