

# TILIA



## PRODUCER PROFILE

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

## Tilia Malbec 2014

### 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   |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 13%      |
| pH level:       | 3.8      |
| Residual sugar: | 3.1 g/L  |
| Acidity:        | 5.4 g/L  |
| Dry extract:    | 28.5 g/L |