

# TILIA



## PRODUCER PROFILE

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

## Tilia Malbec Syrah 2017

### WINE DESCRIPTION

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

As Argentina's signature Malbec continues to rise in popularity, so too does the quality of the wines being produced. Additionally, many winemakers are creating some exciting blends using Malbec like this Malbec-Syrah blend. The grapes for this wine are sourced from vineyards in the Eastern and Southern regions of Mendoza with an elevation ranging from 2,600 to 4,300 feet above sea level.

### TASTING NOTES

This wine is dark purple in color with violet tones. It has aromas of black cherries and blueberries with hints of coffee, vanilla, pepper, and smoke. Full-bodied on the palate, the wine has rich flavors of concentrated cassis, black raspberries, and cranberries with notes of dark chocolate, vanilla, and spice on the long, silky finish.

### FOOD PAIRING

Pair this red blend with a spicy meat dish like Szechuan Noodles with Spicy Beef 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:	2,200
Exposure:	Northwestern
Year vineyard planted:	1950 - 2005
Harvest time:	March
First vintage of this wine:	2006

### WINEMAKING & AGING

Varietal composition:	50% Malbec, 50% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	84 °F
Maceration technique:	Racking, Punchdown, Pumpovers, Aeration, and 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 months
Length of bottle aging:	3 months