

TILIA



PRODUCER PROFILE

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

Tilia Torrontés 2018

WINE DESCRIPTION

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

Torrontés is indigenous to Argentina and has a unique profile that has quickly made it the country's signature white grape. The high altitude vineyard where the Tilia Torrontés grapes are sourced sits at an incredibly high 5,500 feet above sea level.

TASTING NOTES

The nose offers aromatic notes white flower and citrus fruits. On the palate, fresh flavors of white peach and lemon give way to grapefruit, Mirabelle plum, and fennel. It finishes with a refreshingly bright acidity.

FOOD PAIRING

The fragrant qualities of Tilia Torrontés have a particular affinity for dishes featuring aromatic ingredients like lemongrass, cilantro, ginger, and star anise. This wine would be a fantastic companion to any dish served with herb seafood sauce or just a simply prepared dish of Pescado en Cilantro.

VINEYARD & PRODUCTION INFO

Soil composition:	Sand
Training method:	Pergola/Arbor-trained
Elevation:	5,500 feet
Vines/acre:	2,200
Exposure:	Northwestern
Harvest time:	March-April
First vintage of this wine:	2006

WINEMAKING & AGING

Varietal composition:	100% Torrontés
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21-30 days
Fermentation temperature:	63 °F
Malolactic fermentation:	Not Carried Out
Type of aging container:	Stainless steel tanks
Length of bottle aging:	3 months