

# TILIA



## PRODUCER PROFILE

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

## Tilia Torrontés 2020

### WINE DESCRIPTION

TILIA seeks to create action around sustainable farming in Argentina and around the world. Rural life in Mendoza is rooted in a deep connection with the surrounding natural environment and the stages of life in the vineyard, interrupted without fail by the family weekend gathering for asado, our name for barbecue.

TILIA illustrates the journey toward sustainable viticulture in Argentina through its label, with the hope to inspire a movement among wine drinkers and producers all over the world. TILIA is also the first Argentine wine to carry the Bodegas de Argentina Certified Sustainable Seal on its label.

TILIA wines possess true varietal character and flavor complexity.

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

Pale yellow color with greenish hues.

Intense nose of passion fruit, citrus and freshly cut grass.

Fresh, concentrated vegetal and tropical flavors on the palate. Long and persistent finish.

### 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
Certified Eco-Friendly Practices:	Certified Sustainable

### WINEMAKING & AGING

Varietal composition:	100% Torrontes
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

### ANALYTICAL DATA

Alcohol:	13.3%
pH level:	3.38
Acidity:	6.15 g/L