

# TILIA



## PRODUCER PROFILE

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

## Tilia Merlot 2022

### 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.

The grapes for this Merlot were sourced from vineyards sites in both the Eastern and Central regions of Mendoza with elevation ranging from 1,950 to 3,700 feet above sea level. The wine is aged in French oak for six months.

### TASTING NOTES

Bright red color.

Intense, complex nose of red fruit, fresh spice and flowers.

Sweet, soft entry followed by round, silky tannins. Plenty of red and dark fruit with subtle leather flavors. Long, persistent finish.

### FOOD PAIRING

This wine is very versatile and will pair well with any number of meat and poultry dishes as well as being a fine match with tomato-based recipes like Spaghetti con Polpette (Spaghetti with Meatballs) and Tamatar Murghi (Indian Tomato Chicken).

### VINEYARD & PRODUCTION INFO

Vineyard size:	24 - 370
Soil composition:	Clay-Loam and Sandy-Loam
Training method:	VSP
Elevation:	2,600 - 3,900 feet
Vines/acre:	3,200
Exposure:	Northwestern
Year vineyard planted:	1950 - 2005
Harvest time:	March-April
First vintage of this wine:	2006

### WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82-86 °F
Maceration technique:	Racking, Punchdown, Pumpovers, Aeration, and Delestage
Length of maceration:	12 days
Malolactic fermentation:	Yes (full)
Type of aging container:	Barriques and Stainless steel tanks
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

### ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.68
Acidity:	5.31 g/L