

tikal

Tikal wines reflect the spirit of Mendoza: a sense of pride, love, celebration & just the right amount of craziness.



SUSTAINABILITY

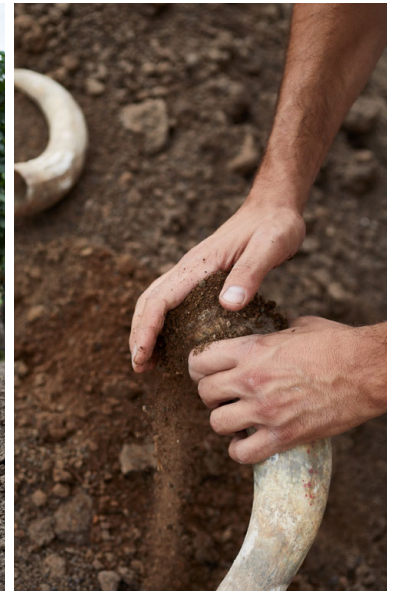
- Tikal wines are 100% Certified Sustainable by the Bodegas de Argentina (BdA) sustainability code and certified vegan.
- The BdA code, certified by specialized agencies that audit each producer, certifies wineries with sustainable practices in viticulture, soil management, energy efficiency, water conservation, solid waste management, air quality, human resources and community.

BIODYNAMIC FARMING

- Tikal actively follows the biodynamic calendar which follows the movements of the moon, sun and the stars to guide farming & winemaking.
- Biodynamic farming naturally respects the environment and does not use fertilizers, pesticides, fungicides, herbicides or other chemical additives.
- Tikal's biodynamic farm and vineyard surrounded by natural flora & animals to help achieve a state of harmony and equilibrium.



Tikal Natural is certified Biodynamic by Demeter and produced from certified Organic grapes (Letis).



ABOUT TIKAL

- Tikal was founded by Ernesto Catena, a 4th generation winemaker who, having spent a part of his life working as a designer and being a fervent student of Renaissance humanism, sees it as his mission to transform everything in his wine world into art, from growing the grapes to making wine to selling it.

tikal BIODYNAMICS

BIODYNAMICS: holistic farm management system that interconnects the vineyard, the earth, and the universe.

ECOSYSTEM LIFECYCLE

Biodynamic farming naturally respects the environment.

- ⊘ Fertilizer
- ⊘ Pesticides
- ⊘ Fungicides
- ⊘ Herbicides
- ⊘ Other Chemical Additives

COVER CROPS

- Boost soil fertilization
- Deter pests
- Prevent weeds
- Combined with grape skins
- Turn into compost
- Used as fertilization.

ANIMALS

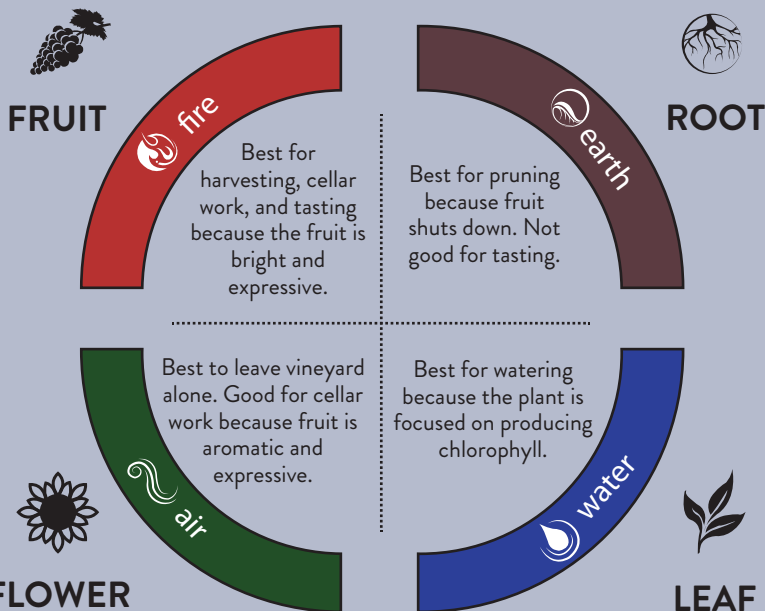
- Feed On Cover Crops
- Produce Manure

MANURE

BIODYNAMIC CALENDAR

• The biodynamic calendar follows movements of the moon, sun, and the stars to guide farming and winemaking.

• Days are divided into four categories that correspond to the classical elements of earth, fire, air, and water.



VINEYARD PREPARATIONS

FOR VINES



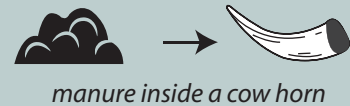
Energy Effect

Horn acts as an antenna, taking energy from the sky. Quartz dust collects energy and magnifies it, giving the sun's energy to the vines.

Physical Effect

Enhances photosynthesis, enriching the health and flavor of the grapes. Also burns fungus/botrytis.

FOR SOIL



Energy Effect

Horn acts as an antenna, taking energy from the sky. Manure symbolizes natural lifecycle.

Physical Effect

Microorganisms help roots grow, feed the soil, and promote vitality.





2018 TIKAL NATURAL

VARIETAL: 60% Organic Malbec, 40% Organic Syrah

WINEMAKING: Grapes are grown organically & hand-harvested. Aged 10 months in 80% French, 20% American oak.

TASTING NOTE: Malbec & Syrah in their most natural expression. Aromas of cherry, black raspberry, spiced mocha notes and French oak undertones.

Certified Biodynamic by Demeter, certified Sustainable (BdA) and produced from certified Organic grapes (Letis).

93PTS
James Suckling

91PTS
Wine Advocate



2018 TIKAL PATRIOTA

VARIETAL: 60% Bonarda, 40% Malbec

WINEMAKING: Hand-harvested & aged 12 months in 70% French & 30% American oak.

TASTING NOTE: Big body yet very balanced with luscious layers of raspberry, cherry, and cocoa flavors. Finishes with hints of baking spice.

Certified Sustainable (BdA)

93PTS
James Suckling

90PTS
Wine Advocate

90PTS
Wine & Spirits



2018 TIKAL AMORIO

VARIETAL: 100% Malbec

WINEMAKING: Hand-harvested & aged 12 months in 70% French & 30% American oak.

TASTING NOTE: Aromas of smoky oak and cherry. Flavors of ripe red and black cherries and berries. Rich & velvety palate.

Certified Sustainable (BdA)

92PTS
Wine Advocate

92PTS
Wine & Spirits

92PTS
James Suckling



2016 TIKAL JUBILO

VARIETAL: 60% Malbec, 40% Cabernet Sauvignon

WINEMAKING: Hand-harvested & aged 16 months in 70% French & 30% American oak barrels.

TASTING NOTE: Notes of deep blackcurrant and oak aromas. Flavors of black cherry liqueur, red currant and a touch of black tea.

Certified Sustainable (BdA)

93+PTS
Wine Advocate

93PTS
James Suckling



VINE CONNECTIONS
www.vineconnections.com



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