



tikal

Jubilo

The Philosophy

There are few wines that reflect the sensibilities of their owner more than those of Tikal. A great horseman, graphic designer, fashion designer, software developer, and book editor, Ernesto Catena pursues all that gives pleasure in life. This hedonism (in the best sense of the word) shows through in the wines. Ernesto strives to produce wines that are at once obvious in their power, yet that reveal much more to the attentive palate.

The Details

Vintage:	2004
Varietal Composition:	75% Cabernet Sauvignon, 25% Malbec
Vineyard Locations:	Altamira & Ugarteche
Avg. Vineyard Elev.:	3,550 feet
Avg. Age of Vines:	24 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 30% new French and 70% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	13.9%
pH:	3.64
T.A.	5.85
Total Case Production:	333 cases (6-packs)

Tasting Notes/Food Pairing Suggestions

Deep blackcurrant and oak aromas with opaque red/purple color. Flavors of black cherry liqueur, red currants, dark chocolate and a touch of roasted coffee. Lush without seeming heavy. Seems to unfold in layers, keeping the palate excited well past the lengthy finish. Plenty of tannin for aging without any harsh astringency. Pairs well with most fine food presentations like duck in a fruit sauce, leg of lamb persillade, Osso Buco, and even a simple filet mignon. Also complements medium-strong cheeses (French, Italian, goat) or dishes prepared with mushroom or cream sauces.

About the Name/Label

Tikal is named after Ernesto's son. Ernesto calls this wine "Jubilo" ("Rejoice") as it is his ultimate expression of joy: a rich, powerful, wonderfully layered, and delicious wine. The original artwork of this passionate dancing couple was created by Ernesto's close friend and artist, Ariel Mlynarzewicz. We have no idea how to pronounce Ariel's last name.