



tikal

Patriota

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:	60% Bonarda, 40% Malbec
Vineyard Locations:	Rivadavia, La Consulta, Gualtallary
Avg. Vineyard Elev.:	2,840 feet
Avg. Age of Vines:	40 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 20% new French, 50% second-use French, and 30% second-use American barriques
Fining:	None
Filtration:	None
Alcohol:	13.9%
pH:	3.66
T.A.	5.25
Total Case Production:	3000 cases

Tasting Notes/Food Pairing Suggestions

Aromas of bright berry/cherry fruit and electric-purple color. Like swallowing a whole bowl of mixed ripe berries at once. Big body yet very balanced, with luscious layers of raspberry, cherry, and cocoa flavors. Just a hint of baking spice at the end brings it all together. Pairs well with grilled meats such as beef and pork, smoked ham, and even pizza with meat toppings. Incredibly fun to drink!

About the Name/Label

Tikal is named after Ernesto's son. Ernesto named this particular wine "Patriota" ("Patriot") since Bonarda and Malbec grapes have been at the core of Argentina's great winemaking tradition since its foundation. 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.