



90 POINTS

The Wine Advocate, August 2015

90+ POINTS

Vinous, March 2014

VINTAGE 2012

VARIETAL COMPOSITION

85% Malbec, 15% Cabernet Franc

AVG. VINEYARD ELEVATION

3,280 feet

AVG. AGE OF VINES 12 years

ALCOHOL 14.0%

CASES IMPORTED 4,300

SUGGESTED RETAIL PRICE \$33

UPC 835603001167

tikal

AMORIO 2012

A rich and passionate 'Love Affair' between Argentina's beloved Malbec & Cabernet Franc.

WINERY BACKGROUND: Tikal wines showcase the fusion of nature and art; the estate vineyards are certified biodynamic and organic, creating a holistic farming cycle that best represents the local terroir and quality expression of the grapes. Ernesto Catena's creative, artistic passion is embodied in Tikal's top-rated Malbec blends that showcase the grape's adaptability. Ernesto has a raw, free-spirited approach to winemaking that gives the wines a rebellious complexity and finesse without losing his bohemian charm.

The name Tikal refers to the spiritual Mayan ruins in Guatemala and is also Ernesto's son's name. The original artwork of this passionate dancing couple was created by Ernesto's close friend and artist, Ariel Mlynarzewicz.

VINEYARD & WINEMAKING DETAILS: The Vineyards are located in Vista Flores (Mendoza) and the grapes are hand-harvested. They're aged 12 months in 70% French & 30% American oak; 50% new, 50% 2nd & 3rd use.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of smoky oak and cherry. Mouthwatering, penetrating flavors of ripe red and black cherries, red berries. Quite rich and velvety on the palate, and finishes with just enough grip to make it a real winner with food. This is some seriously sexy Malbec. Pairs well with grilled or smoked meats such as beef, pork, and lamb. Also complements dishes prepared with cheese or cream sauces.



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