



91 POINTS

James Suckling, May 2016

VINTAGE 2013

VARIETAL COMPOSITION

60% Malbec, 40% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

3,280 feet

AVG. AGE OF VINES 12 years

ALCOHOL 14.2%

CASES IMPORTED 800

SUGGESTED RETAIL PRICE \$40

UPC 835603001181

tikal

JUBILO 2013

Cabernet lovers will 'Rejoice' when realizing their favorite varietal gets even better with the soft touch of Malbec.

WINERY BACKGROUND: Tikal was founded by Ernesto Catena, a 4th generation winemaker of Italian descent 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.

From the beginning, Ernesto searched for people with a strong creative drive to make sure that the right values stood at the core of the company. Teamwork is at the center of everything they do, from farming to winemaking and business decisions. They want their work to be fun, intense, and meaningful. They don't fear mistakes, but rather they want to learn from them because for them that's the only way to learn. They strive for perfection not only in their wines but also in the spirit with which they make them. To share a meal, to enjoy the fruits of their labor—these are the things that matter to them.

Over the years, Ernesto and his team designed their biodynamic farm and vineyard as a sculpture to be gazed upon from the sky, similar to how the Mayas and the Incas designed their cities to be enjoyed by the Gods. Their vineyard is surrounded by natural flora and animals that help them achieve a state of harmony and equilibrium. They pay homage to the Sun in their Rose Garden, and to the Moon in their Vine Labyrinth with music and dancing.

They see their winery and vineyard as a home for an artist to create and commune with Nature; to be one with the poetic nature of life. To truly understand the magic, they invite you to come and visit the home of Ernesto, poeta del vino.

VINEYARD & WINEMAKING DETAILS: The Vineyards are located in Vista Flores (Tunuyan). The grapes are hand-harvested and aged 16 months in 70% French & 30% American oak barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: This is the asado (BBQ for us Americans) wine you have been searching for! Deep blackcurrant and oak aromas with opaque red/purple color. Flavors of black cherry liqueur, red currants, and a touch of black tea. Lush without seeming heavy, the wine 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.

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