# 20 23

# TIKAL **Natural**

FINCA TIKAL NATURAL

CATEGORY: Bold Reds





**Pack Size:** 12/750ml **UPC:** 835603001679

#### **OVERVIEW**

An 'earth-friendly' biodynamic blend of Malbec and Syrah made with certified organic grapes.

#### VINTAGE

**RAINFALL:** 7.8 inches/year. Drier than average: 40% less rain than average.

**BLOOM:** First week of November 2022

**WEATHER:** Spring and summer were warmer than usual which cooled off towards the end. 2022 spring frosts provoked a generalized reduction in yields. The climate was very dry in general. Harvest dates where 7 days earlier than previuos year

HARVEST: 1st & 2nd Week of March

GRAPES: Average Brix: Syrah 22 | Malbec 23,2 and 23,8

#### SITE

Area Located in Tunuyan in the middle part of Uco Valley Traditional area, located on the North -West side of Tunuyan River. Slope < 1% in NE direction. Single Vineyard 19 years old vines of Malbec (masal selections and cuttings) And Syrah (masal) bouth own roots planted in VSP doble Guyot pruning system

**ELEVATION:** 3600 ft.

**SOILS:** Alluvial, sandy-loamy soil 3.2ft. depth with river stones in the subsoil. Good drainage.

**VINES:** 4400 plants/ha | Average age of vines: 20 years **YIELDS:** Malbec: 6.6 tons/hectare | Syrah: 8.5 tons/hectare

60% Malbec, 40% Syrah

Vista Flores, Uco Valley, Mendoza, Argentina 13.5% Alc. by Vol.









## 94 pts - James Suckling



#### **TASTING NOTES**

It has a beautiful pomegranate color and aroma of fresh red cherries with light French oak undertones. The palate is fresh and lively with black raspberry and spiced mocha notes.

#### **PAIRING SUGGESTIONS**

A great companion to barbeque or burgers, and incredibly easy to drink on its own.

### WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Fermentation in stainless steel, 10 days skin contact in Syrah at 75.2-78.8°F temperature. Malbec fermentation in stainless steel, 12 days skin contact, 78.8-82.4°F temperature. 10% whole cluster.

**AGING:** Aging oak barrels 225 lts 35 %. Stainless steel 65%. Use of oak: 20% New. 25% 2nd and 3rd use & 55 % No oak. 100% French oak.

**PH:** 3.72 | **TA:** 5.85

**BOTTLING DATE:** January 2024