

20
20TIKAL
Jubilo

FINCA GUALTALLARY

CATEGORY: Bold Reds



Pack Size: 6/750ml
UPC: 835603001181

OVERVIEW

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

VINTAGE

RAINFALL: 5.7 inches/year. 55% less rain than average.

BLOOM: 3rd & 4th week of November 2019

WEATHER: Spring and summer were warmer than usual which cooled off towards the end. There was no frost nor hail. Rainfall was between 55% lower than the historical which created healthy weather conditions to avoid fungus diseases. Harvest dates were 7 days earlier than previous year.

HARVEST: 3rd & 4th Week of March

GRAPES: Average Brix: Malbec from 23 to 24 & Cabernet Sauvignon from 23,5 to 24

SITE

High-altitude wine region situated within Tupungato in the north west part of Uco Valley. Elevation 4800 ft. This creates cool nighttime temperatures that lengthen the ripening period, which in turn allows the grapes to retain their acidity. High altitude also brings increased levels of sunlight and UV exposure. The grapes react by producing more skin tannins and, in doing so, give the wines intense color and improved ageworthiness.

ELEVATION: 4800 ft.

SOILS: Located at the alluvial cone of Las Tunas River. Shallow alluvial poor soil with stones. Limestone top soil mixed with sand and gravel variable depth average at 80 cm, good drainage.

VINES: 4400 plants/ha | Average age of vines: 28 years

YIELDS: Malbec: 7 tons/ha | Cabernet Sauvignon: 6 tons/ha

60% Malbec, 40% Cabernet Sauvignon

**Gualtallary, Uco Valley,
Mendoza, Argentina**

13.5% Alc. by Vol.



**95 pts - James Suckling
#66 TOP 100**

90 pts - Jeb Dunnuck



TASTING NOTES

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. Plenty of tannin for aging without any harsh astringency.

PAIRING SUGGESTIONS

Duck in a fruit sauce, leg of lamb persillade, osso buco, and even a simple filet mignon.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermentation in stainless steel and Concrete vessels, 22 days skin contact in Malbec 28-30 °C.

AGING: Aged for 12 months. 80% in French oak barrels of 225 lts (60% new and 20% 2nd and 3rd use), 20% in concrete, and 20% no oak.

PH: 3.75 | **TA:** 5.75