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TIKAL Amorio

FINCA ALTAMIRA

 **CATEGORY:** Quintessential Malbecs



Pack Size: 12/750ml
UPC: 835603001167

OVERVIEW

A blend of Malbec from different appellations in Mendoza. Amorio, or 'Love Affair' represents the deep and enduring feelings the Argentine people have toward the Malbec grape.

VINTAGE

RAINFALL: 9.7 inches/year. 25% less than average

BLOOM: Second week of November

WEATHER: Spring of 2021 was very dry and temperatures were average with frosts presence due to the dry weather conditions of the year. Summer cooled off towards the end and remained dry creating healthier weather conditions to avoid fungus diseases. Yields where 15-20% lower than average.

HARVEST: 3rd & 4th week of March

GRAPES: 23 and 24 Average Brix

SITE

Area located in San Carlos department, in the South part of Uco Valley on the North-West side of Tunuyan River, formed by the alluvial cone of the tunuyan River. Diversity in soil composition, it's remarkable the size of big stones can be founded in the area that can have over 2mts diameter.

ELEVATION: 3600-3300 ft.

SOILS: Shallow alluvial soil with large stones covered in calcium carbonate mixed with sand and gravel variable depth beginning at 20 cm. Alluvial sandy-loamy soil 1,2 mts depth with river stones in the subsoil. Good drainage

VINES: 4400 plants/ha | Average age of vines: 24 years

YIELDS: 5.9 tons/ha

100% Malbec-Malbec

**Paraje Altamira, Uco Valley,
Mendoza, Argentina**

13.5% Alc. by Vol.



93 PTS - Vinous

92 PTS - Wine Advocate

92 PTS - James Suckling



TASTING NOTES

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.

PAIRING SUGGESTIONS

Grilled or smoked meats such as beef, pork, and lamb. Also complements dishes prepared with cheese or cream sauces.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermentation in stainless steel and concrete vessels, 28 days skin contact at 82.4-86 °F. 10% whole cluster.

AGING: 75% aged in oak French barrels 225 lts 75 % (60% new and 15% 2nd and 3rd use), 25% in concrete 25% and 25% no oak for 12 months.

PH: 3.75 | **TA:** 5.75

BOTTLING DATE: September-November 2023