

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 were 7 days earlier than previous 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) both 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

91 PTS - Vinous



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