



93 POINTS

Wine Enthusiast, December 2020

92 POINTS

James Suckling, April 2020

92 POINTS

Wine Advocate, June 2018

VINTAGE 2016

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,280 feet

AVG. AGE OF VINES 15 years

ALCOHOL 13.4%

CASES IMPORTED 4,300

SUGGESTED RETAIL PRICE \$33

UPC 835603001167

tikal

2016 AMORIO

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

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.

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 (Mendoza) and the grapes are hand-harvested. They're aged 12 months in 70% French & 30% American oak; 50% new, 50% 2nd & 3rd use.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Pairs well with grilled or smoked meats such as beef, pork, and lamb. Also complements dishes prepared with cheese or cream sauces.



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