

tikal BIODYNAMICS

BIODYNAMICS: holistic farm management system that interconnects the vineyard, the earth, and the universe.

ECOSYSTEM LIFECYCLE

Biodynamic farming naturally respects the environment.

- ⊘ Fertilizer
- ⊘ Pesticides
- ⊘ Fungicides
- ⊘ Herbicides
- ⊘ Other Chemical Additives

COVER CROPS

- Boost soil fertilization
- Deter pests
- Prevent weeds
- Combined with grape skins
- Turn into compost
- Used as fertilization.

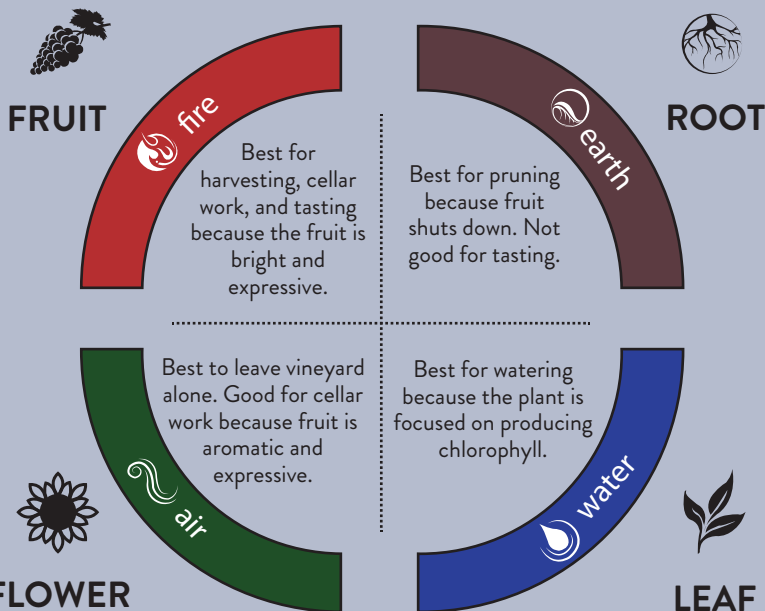
ANIMALS

- Feed On Cover Crops
- Produce Manure

MANURE

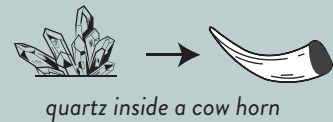
BIODYNAMIC CALENDAR

- The biodynamic calendar follows movements of the moon, sun, and the stars to guide farming and winemaking.
- Days are divided into four categories that correspond to the classical elements of earth, fire, air, and water.



VINEYARD PREPARATIONS

FOR VINES



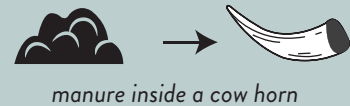
Energy Effect

Horn acts as an antenna, taking energy from the sky. Quartz dust collects energy and magnifies it, giving the sun's energy to the vines.

Physical Effect

Enhances photosynthesis, enriching the health and flavor of the grapes. Also burns fungus/botrytis.

FOR SOIL



Energy Effect

Horn acts as an antenna, taking energy from the sky. Manure symbolizes natural lifecycle.

Physical Effect

Microorganisms help roots grow, feed the soil, and promote vitality.



ARGENTINA UNCOVERED

ERNESTO CATENA | Owner



TIKAL - PRIMAL, ORGANIC, RAW

At the base of the Andes at 3,575 feet lies 180 acres of natural vineyards at Tikal. A variety of grapes including Malbec, Cabernet Sauvignon and Syrah are grown here in a natural symphony between man and land.

Owner Ernesto Catena grew up in the wine world of Mendoza. His father, Nicolas Catena, was a pioneer of the Argentine wine revolution, and the family has been making wine for over 100 years.

Ernesto has combined nature and art to create a powerful and creative winery. The enormous labyrinth of Malbec grapevines embodies a philosophy integral to the vineyard; the creation of great wine in equilibrium with a care and passion for the land on which it is grown.

Holistic biodynamics is integral to make high quality wine, and the vineyard has been Demeter certified since 2012. Wine is made through the translation of land to glass. The winemaker does not create; he interprets. According to Tikal winemaker Alejandro Kuschnaroff, “this is the most genuine way of representing our terroir and making the best wines.”

It is not only the land that affects the farm; the movement of the stars is a pillar of biodynamics. A calendar taking into account the movement of the sun, moon and stars is used to ensure the perfect movement to undertake specific tasks.

To stand in Tikal is to be transported to the very roots of wine making. It is not “worked” but rather, it is cultivated and supported as a living organism. This holistic approach emphasizes the spirit intrinsic to the wines—a sense of all things working as one with everything intertwined.

ALEJANDRO KUSCHNAROFF | Winemaker



TIKAL WINE

2017 TIKAL PATRIOTA
93 PTS, James Suckling



2017 TIKAL NATURAL
93 PTS, James Suckling



2017 TIKAL AMORIO
92 PTS, The Wine Advocate



2016 TIKAL JUBILO
93+ PTS, The Wine Advocate

