



92 POINTS

Wine Advocate, March 2021

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Wine & Spirits, October 2021

VINTAGE 2018

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,280 feet

AVG. AGE OF VINES 17 years

ALCOHOL 13.4%

CASES IMPORTED 4,300

SUGGESTED RETAIL PRICE \$33

UPC 835603001167

tikal

AMORIO 2018

Amorio is Tikal's love affair with Malbec, a blend of the grape from two certified organic sites in the mountainous Altamira (Uco Valley). Varying altitude and soils create a complex Malbec that leaves a lasting impression.

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.

From the beginning, Ernesto searched for people with a strong creative drive to make sure that the right values stood at the core of the company. Teamwork is at the center of everything they do, from farming to winemaking and business decisions. They want their work to be fun, intense, and meaningful. They don't fear mistakes, but rather they want to learn from them because for them that's the only way to learn. They strive for perfection not only in their wines but also in the spirit with which they make them. To share a meal, to enjoy the fruits of their labor—these are the things that matter to them.

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.

All Tikal wines are certified sustainable through Bodegas de Argentina.

VINEYARD & WINEMAKING DETAILS: The Vineyards are located in Paraje Altamira region and the grapes are hand-harvested. They're aged 12 months in 70% French & 30% American oak; 50% new, 50% 2nd & 3rd use. All Tikal wines are certified sustainable through Bodegas de Argentina

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

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