



tikal

NATURAL 2016

An 'earth-friendly' biodynamic blend of Malbec and Syrah made with certified organic grapes.

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.

VINEYARD & WINEMAKING DETAILS: The vineyard is located in Vista Flores (Tunuyan) and is certified Biodynamic. The grapes are grown organically and hand-harvested and aged 10 months in 80% French, 20% American oak; 10% new, 90% 2nd & 3rd use. Natural is Certified Biodynamic.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: This is Malbec and Syrah in their most natural expression of untouched grapes shining through and capturing the true essence of the biodynamic vineyard where they were picked. 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. A great companion to barbeque or burgers, and incredibly easy to drink on its own.

91+ POINTS

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VARIETAL COMPOSITION

60% Organic Malbec, 40% Organic Syrah

AVG. VINEYARD ELEVATION

3,500 feet

AVG. AGE OF VINES 12 years

ALCOHOL 13.9%

CASES IMPORTED 4,500

SUGGESTED RETAIL PRICE \$23

UPC 835603001679

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