



90 POINTS

Jeb Dunnuck, May 2025

VINTAGE 2023

VARIETAL COMPOSITION

60% Bonarda, 40% Malbec

AVG. VINEYARD ELEVATION

3,280 feet

AVG. AGE OF VINES 61 years

ALCOHOL 13.5%

UPC 835603001174

tikal

PATRIOTA 2023

A heritage blend of Bonarda and Malbec from Tikal's La Consulta vineyard, Uco Valley's oldest subregion known for bold, structured wines with red berried fruit.

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 Malbec grapes are from the Vista Flores vineyard (Tunuyan) and the Bonarda comes from Rivadavia. They're hand-harvested and aged 12 months in 70% French & 30% American oak (30% new, 70% 2nd & 3rd use). All Tikal wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Deep reddish purple with aromas of bright berry/cherry fruit. Big body yet very balanced with luscious layers of raspberry, cherry, and cocoa flavors. Just a hint of baking spice at the end brings it all together. A great companion to grilled or smoked meats. Pairs well with beef and pork, and even pizza with meat toppings.

IMPORTED BY VINE CONNECTIONS



VineConnections.com