

93+

POINTS
Wine Advocate

93

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James Suckling



TIKAL JUBILO

 CATEGORY: Bold Reds

20
16

Cabernet lovers will 'Rejoice' when realizing their favorite varietal gets even better with the soft touch of Malbec.

WINEMAKING DETAILS

VARIETAL: 60% Malbec, 40%

Cabernet Sauvignon

REGION: Mendoza

AVG. ELEVATION: 3280

AVG. AGE OF VINES: 15

ALCOHOL: 14.1

SIZE: 6/750ml

UPC: 835603001181

AGING: Aged 16 months in 70% French & 30% American oak barrels.

HARVEST DETAILS: Hand-harvested from vineyards located in Vista Flores (Tunuyan).

SUSTAINABILITY: Tikal wines are Certified Sustainable by the Bodegas de Argentina (BDA) sustainability code and are certified vegan.

TASTING NOTES AND PAIRINGS

- Flavors of black cherry liqueur, red currants, and a touch of black tea.
- Lush without seeming heavy, the wine seems to unfold in layers, keeping the palate excited well past the lengthy finish.
- Try with: duck in a fruit sauce, leg of lamb or filet mignon.



WINERY OVERVIEW

Tikal was founded by 4th generation winemaker, Ernesto Catena, and showcases the fusion of nature and art. Tikal wines reflect the spirit of Mendoza: a sense of pride, love celebration & just the right amount of craziness.

Tikal's estate farm & vineyard follow the biodynamic calendar and practices biodynamic farming by naturally respecting the environment and does not use fertilizers, pesticides, fungicides, herbicides or other chemical additives. The estate is surrounded by natural flora and animals to help achieve a state of harmony and equilibrium.

