



## TIKAL AMORIO

CATEGORY: Quintessential Malbecs

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.

## **WINEMAKING DETAILS**

VARIETAL: 100% Malbec

REGION: Mendoza

AVG. ELEVATION: 3280

ALCOHOL: 13.4

SIZE: 12/750ml

UPC: 835603001167

**AVG. AGE OF VINES: 19** 

**AGING:** Aged 12 months in 70% French & 30% American oak; 50% new, 50% 2nd & 3rd use.

**HARVEST DETAILS:** Vineyards are located in Paraje Altamira region and the grapes are hand-harvested.

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

## TASTING NOTES AND PAIRINGS

- Aromas of smoky oak and cherry.
- Velvety on the palate, and finishes with just enough grip to make it a real winner with food.
- Try with: grilled or smoked meats such as beef, pork, and lamb.







## **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.

