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James Suckling

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Wine Enthusiast



# TIKAL JUBILO

 CATEGORY: Bold Reds

20  
18

*A certified organic vineyard in Gualtallary, Uco's most famous appellation. This Malbec/Cabernet blend is well structured with minerality, refined fruit and a nice concentration that can last for decades.*

## WINEMAKING DETAILS

**VARIETAL:** 60% Malbec, 40%

Cabernet Sauvignon

**REGION:** Mendoza

**AVG. ELEVATION:** 3280

**AVG. AGE OF VINES:** 16

**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.

