



tikal

Amorio

The Philosophy

There are few wines that reflect the sensibilities of their owner more than those of Tikal. A great horseman, graphic designer, fashion designer, software developer, and book editor, Ernesto Catena pursues all that gives pleasure in life. This hedonism (in the best sense of the word) shows through in the wines. Ernesto strives to produce wines that are at once obvious in their power, yet that reveal much more to the attentive palate.

The Details

Vintage:	2004
Varietal Composition:	100% Malbec
Vineyard Locations:	Gualltallary, Altamira & Ugarteche
Avg. Vineyard Elev.:	3,050 feet
Avg. Age of Vines:	39 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 30% new French and 70% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	13.9%
pH:	3.7
T.A.	5.55
Total Case Production:	1,100 cases

Tasting Notes/Food Pairing Suggestions

Aromas of smoky oak and cherry. Mouthwatering, penetrating flavors of ripe red and black cherries, red berries. Quite rich and velvety on the palate, and finishes with just enough grip to make it a real winner with food. Pairs well with grilled or smoked meats such as beef, pork, and lamb. Also complements dishes prepared with cheese or cream sauces. This is some seriously sexy Malbec.

About the Name/Label

Tikal is named after Ernesto's son. Ernesto named this particular wine "Amorio" ("Love Affair") to convey the deep and enduring feelings that both he and the Argentine people have toward the delicious Malbec grape. The original artwork of this passionate dancing couple was created by Ernesto's close friend and artist, Ariel Mlynarzewicz. We have no idea how to pronounce Ariel's last name.