



#### VINTAGE 2013

#### VARIETAL COMPOSITION

60% Malbec, 40% Cabernet Sauvignon

#### AVG. VINEYARD ELEVATION

3,280 feet

#### AVG. AGE OF VINES 12 years

#### ALCOHOL 14.2%

#### CASES IMPORTED 800

#### SUGGESTED RETAIL PRICE \$40

#### UPC 835603001181

# tikal

## JUBILO 2013

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

**WINERY BACKGROUND:** Tikal wines showcase the fusion of nature and art; the estate vineyards are certified biodynamic and organic, creating a holistic farming cycle that best represents the local terroir and quality expression of the grapes. Ernesto Catena's creative, artistic passion is embodied in Tikal's top-rated Malbec blends that showcase the grape's adaptability. Ernesto has a raw, free-spirited approach to winemaking that gives the wines a rebellious complexity and finesse without losing his bohemian charm.

The name Tikal refers to the spiritual Mayan ruins in Guatemala and is also Ernesto's son's name. The original artwork of this passionate dancing couple was created by Ernesto's close friend and artist, Ariel Mlynarzewicz.

**VINEYARD & WINEMAKING DETAILS:** The Vineyards are located in Vista Flores (Tunuyan). The grapes are hand-harvested and aged 16 months in 70% French & 30% American oak barrels.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** This is the asado (BBQ for us Americans) wine you have been searching for! Deep blackcurrant and oak aromas with opaque red/purple color. 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. Plenty of tannin for aging without any harsh astringency. Pairs well with most fine food presentations like duck in a fruit sauce, leg of lamb persillade, osso buco, and even a simple filet mignon.

