



### PRODUCER PROFILE

Estate owned by: The Catena Family  
Winemaker: Leopoldo Kuschnaroff  
Estate founded: 2006  
Winery production: 492,000 Bottles  
Region: Mendoza  
Country: Argentina

## Cabernet Sauvignon 2017

### WINE DESCRIPTION

The Tilia wines are made at Bodegas Esmeralda in the Eastern region of Mendoza. They are made by Leopoldo Kuschnaroff, a winemaker and viticulturist in charge of all Catena family vineyards in Eastern Mendoza. The grapes for this Cabernet Sauvignon are sourced from vineyards in the Eastern and Southern regions of Mendoza with elevation ranging from 1,968 to 3,937 feet above sea level.

### TASTING NOTES

The nose is full of ripe black fruits with subtle notes of clove, black pepper, and sweet tobacco. On the palate, flavors of black raspberries and cassis yield to more subtle notes of cedar, vanilla, and sweet spice. The fine-grained tannins lend structure to the wine, which has a soft, lingering finish.

### FOOD PAIRING

This Cabernet Sauvignon would be just as delicious paired with a Filet Mignon as it would be with a juicy cheeseburger. On a cold night, pair it with Beef Stew with Roasted Winter Vegetables.

### VINEYARD & PRODUCTION INFO

|                                |                               |
|--------------------------------|-------------------------------|
| Soil composition:              | Sandy-Loam                    |
| Training method:               | Pergola/Arbor-trained and VSP |
| Elevation:                     | 1,950 feet                    |
| Vines/acre:                    | 2,200                         |
| Yield/acre:                    | 4.0 tons                      |
| Exposure:                      | Northwestern                  |
| Year vineyard planted:         | Various                       |
| Harvest time:                  | March - April                 |
| First vintage of this wine:    | 2006                          |
| Bottles produced of this wine: | 120,000                       |

### WINEMAKING & AGING

|                                   |   |
|-----------------------------------|---|
| Varietal composition:             | 100% Cabernet Sauvignon                           |
| Fermentation container:           | Stainless steel tanks                             |
| Length of alcoholic fermentation: | 10 days   |
| Fermentation temperature:         | 86-90 °F  |
| Maceration technique:             | Racking, Punchdown, Pumpovers, and Aeration       |
| Length of maceration:             | 12 days   |
| Type of aging container:          | Barriques, Stainless steel tanks, and Cement vats |
| Size of aging container:          | 225 L   |
| Age of aging container:           | 10% New   |
| Type of oak:                      | French and American                               |
| Length of aging before bottling:  | 6 months  |
| Length of bottle aging:           | 3 months  |

