



PRODUCER PROFILE

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

Merlot 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 Merlot were sourced from vineyards sites in both the Eastern and Southern regions with elevations ranging from 2,600 to 3,900 feet above sea level. The wine is aged in French oak for six months.

TASTING NOTES

The nose offers aromas of juicy black cherries and black plums with hints of sweet spice and vanilla. On the palate the wine is soft and elegant with black cherry and plum flavors and fine, supple tannins.

FOOD PAIRING

This wine is very versatile and will pair well with any number of meat and poultry dishes as well as being a fine match with tomato-based recipes like Spaghetti con Polpette (Spaghetti with Meatballs) and Tamatar Murghi (Indian Tomato Chicken).

VINEYARD & PRODUCTION INFO

Vineyard size:	24 - 370 acres
Soil composition:	Clay-Loam and Sandy-Loam
Training method:	VSP
Elevation:	2,600 - 3,900 feet
Vines/acre:	3,200
Exposure:	Northwestern
Year vineyard planted:	1950 - 2005
Harvest time:	March-April
First vintage of this wine:	2006

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82-86 °F
Maceration technique:	Racking, Punchdown, Pumpovers, Aeration, and Delestage
Length of maceration:	12 days
Malolactic fermentation:	Yes (full)
Type of aging container:	Barriques and Stainless steel tanks
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

