

# TILIA



## PRODUCER PROFILE

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

## Chardonnay 2018

### 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 Chardonnay were sourced from vineyards sites in both the Eastern and Southern regions with elevations ranging from 1,500 to 3,000 feet above sea level.

### TASTING NOTES

Golden yellow in color, the Tilia Chardonnay has aromas of ripe citrus fruits with subtle floral notes and a touch of vanilla, a contribution made by the oak barrels (French & American) in which this wine is briefly aged. On the palate, the wine has flavors of pear and tropical fruits with hints of vanilla and spice on the finish. The finish is clean and bright.

### FOOD PAIRING

This Chardonnay would pair well with most chicken dishes, pasta dishes with cream sauces, and many seafood recipes like Grilled Salmon with Mango Salsa.

### VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Loam
Training method:	Pergola/Arbor-trained and VSP
Elevation:	1,500-3,000 feet
Vines/acre:	2,200
Yield/acre:	4.0 tons
Exposure:	Northwestern
Year vineyard planted:	1950 - 2005
Harvest time:	February-April
First vintage of this wine:	2006
Bottles produced of this wine:	300,000

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21-30 days
Fermentation temperature:	57-61 °F
Malolactic fermentation:	Yes (60%)
Type of aging container:	Stainless steel tanks and Barriques
Size of aging container:	225 L
Age of aging container:	10% New
Type of oak:	French & American
Length of aging before bottling:	3 months
Length of bottle aging:	3 months