

TILIA

WINES





About TILIA Wines

Sustainable Philosophy — Protect Nature & People



TILIA's origins are rooted in a **deep connection to nature and local community**.

Their mission is to **honor the environment** by nurturing biodiversity, respecting ancestral traditions and supporting their people.

- 🍃 TILIA protects and nurtures native plants, insects, and animals in the vineyards
- 🍃 TILIA's viticulturists use irrigation canals developed by the Huarpe native people hundreds of years ago to collect spring water from snow melt of the Andes mountains
- 🍃 The winery ensures the wellbeing of staff with housing, transportation, childcare, and career growth opportunities
- 🍃 TILIA offer summer programs that have enabled 20% more women to work during harvest

TILIA

Made with Organic Grapes



As of the 2023 vintage, TILIA wines will be certified made with 100% organic grapes as part of TILIA's ongoing commitment to preserving the natural ecosystems of the vineyards.

From harvesting to bottling, TILIA's workers implement organic practices to create high-quality and authentic wines:

- 🌿 Natural predators and repellant plants are used for pest control, encouraging all the organisms in the vineyard to harmoniously coexist
- 🌿 Compost and organic fertilizers are used in TILIA's sustainable management program
- 🌿 No pesticides, fungicides, or synthetic chemicals are used in the vineyards
- 🌿 The winemakers use minimal additives and sulfites in crafting TILIA wines

TILIA

Our Team



GONZALO LLENSA
HEAD WINEMAKER

Gonzalo's love of farming developed at an early age growing vegetables in his grandmother's orchard. Gonzalo is constantly looking to repurpose resources like water and electricity. His interests in nature and growing quality produce have made him a leader in sustainable winemaking.



GUILLERMINA VAN HOUTEN
VINEYARD SUSTAINABILITY SPECIALIST

Guillermina's role at TILIA is to uphold sustainable practices and ensure the vineyards thrive on biodiversity. Her focus is to care for the grape and its environment to create the best wines. She cares deeply about the community and uses her knowledge to enrich the people who work on the vineyards and on the land.



NATIVE BEES
INSECT CONTROL &
DIVERSITY PRESERVATION



GAVILÁN
RODENT VIGILANTE



TILIA TREE
LABEL NAMESAKE



JARILLA PLANT
POLLEN PRODUCER

TILIA Symbols Illustrate Deeply Sustainable Philosophy

TILIA is a pioneer of sustainability in Argentina and is committed to sustainability as a way of life. TILIA Wines illustrate the path toward sustainability in Argentina on the label, with the goal of inspiring the world to unite and share these values.



Social Sustainability

People enrich the land and we enrich our people. We *support* our community with an *array of programs* to ensure that we all thrive as one.

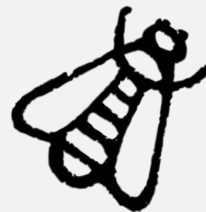
Deeply Rooted

Our roots, like our traditions, are *robust and deep*. They descend far into the soil to access glacier water from the ancestral irrigation canals.



Natural Resilience

A reverence for traditional farming practices has shielded our ungrafted vineyards from harsh interventions, *sustaining the land for generations to come*.



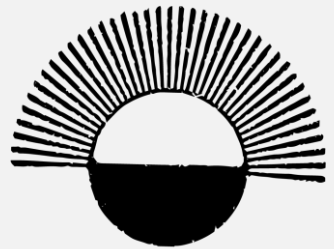
Stronger Together

Tilia wines *reflect our values*: honor tradition, support the community, and respect nature.



Thriving on Biodiversity

We preserve and nurture plants, insects, and animals so that our vineyards can *adapt to a changing environment*.



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TILIA Wines Key Selling Points



Sustainable wines that are certified made with 100% organic grapes at the perfect price point.



High altitude vineyards in Mendoza and Uco Valley produce intensely aromatic yet fresh wines regularly rated 90+ and Best Buy recommended.



Organically farmed and vegan, TILIA Wines were the first to illustrate sustainability on their label and will be certified “made with organic grapes” with the 2023 vintage.



Rural origins keep TILIA deeply connected to its natural environment and ensure staying true to its values: honor tradition, support the community, and respect nature.

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TILIA amongst category leaders of a growing category



TILIA Malbec is the #7 best-selling Argentine Malbec in the \$8-\$11 category* and the #12 best-selling Argentine wine overall in the US**



All TILIA's varietals are in the top 10 best-selling Argentine wines for that varietal in the \$8-11 category***



Argentine Malbec \$8-\$11 price segment is the largest in volume (52.7%) and growing (+2%)****

*IRI Argentina Malbec Combined Trends Analysis \$8-11 category last 52 weeks ending 1-07-2024

**Argentina Top 50 \$0-11 Last 52 Weeks Ending 1-07-2024, excludes Bonarda and Merlot

***IRI Combined Trends Analysis by TILIA Varietal \$8-11 category last 52 weeks ending 1-07-2024

****IRI Combined Trends Argentina Malbec Last 52 Weeks Ending 1-07-2024

Recent Acclaims

TILIA Malbec

Awarded eight
90pts scores by
James Suckling
& Wine
Advocate!

James Suckling
90pts
v. 2017, 2018, 2020

Wine Advocate
90pts
v. 2011, 2012, 2013,
2014, 2016



JAMESSUCKLING.COM

Robert Parker
WINE ADVOCATE

James Suckling
90pts
v. 2017, 2019, 2020

James Suckling
91pts v. 2018

Wine Advocate
90pts
v. 2015, 2017

TILIA Malbec Syrah

Rated **90+**
pts by James
Suckling for
4 consecutive
years!

Awarded six
90+pt scores
by
James Suckling
& Wine
Advocate



TILIA Malbec



TASTING NOTES

Bright red with intense violet hues. Fresh nose of rich plum marmalade, laded with chocolate, vanilla and oak flavors. Soft and sweet entry leads to a well-structured and long persistent finish, round and silky tannins.

FOOD PAIRING

This Malbec pairs nicely with a meat dish that mirrors its tangy berry flavors like Cranberry Pot Roast or Roast Duck with Sour Cherry sauce.

VINEYARDS

Mendoza: East Valley & Uco Valley

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TILIA Malbec Syrah



TASTING NOTES

Intense violet color. Complex nose of red and dark fruits with subtle hints of leather and spice. Very well-structured on the palate with ripe red fruit jam and sweet tannins.

FOOD PAIRING

Pair this red blend with a spicy meat dish like Szechuan noodles with spicy beef sauce.

VINEYARDS

Mendoza: East Valley & Uco Valley

TILIA

TILIA Cabernet Sauvignon



TASTING NOTES

Intense ruby red color. Fresh nose of wild berries and spices. Mouth filling and lush, this wine has a big presence on the palate. Full yet soft, with gentle, sweet tannins. Red fruit, cassis marmalade and pepper flavors. Subtle chocolate oak hints.

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.

VINEYARDS

Mendoza: East Valley & Central Valley

TILIA

TILIA Chardonnay



TASTING NOTES

Golden yellow color with greenish hues. Delicious nose of white flowers and tropical fruit (pineapple, banana and peach), laced with complex, refreshing mineral hints. Fresh, intense mouthfeel of sweet tropical fruit and peach, laced with crème brûlée and toasted bread flavors. Finishes long and lingering with crisp, balanced acidity and a subtle mineral undertones.

FOOD PAIRING

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

VINEYARDS

Mendoza: Eastern & Southern Regions

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TILIA Torrontés



TASTING NOTES

Pale yellow color with greenish hues. Intense nose of passion fruit, citrus and freshly cut grass. Fresh, concentrated vegetal and tropical flavors on the palate. Long and persistent finish.

FOOD PAIRING

The fragrant qualities of Tilia Torrontés pair beautifully with dishes featuring aromatic ingredients like lemongrass, cilantro, ginger, and star anise. This wine would be a fantastic companion to any dish served with herb seafood sauce or simply prepared dish of fish in Cilantro.

VINEYARDS

Cafayate, Salta, North of Argentina

TILIA



Thank You