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POINTS  
James Suckling



# LA POSTA TINTO RED BLEND

20  
23

 **CATEGORY:** Unexpected Reds

*This complex table blend of Malbec, Syrah, and Bonarda is perfect by the glass, but you'll want it by the bottle.*

## WINEMAKING DETAILS

**VARIETAL:** 60% Malbec, 25% Bonarda, 15% Syrah  
**PH:** 3.75  
**ALCOHOL:** 13.5  
**REGION:** Uco Valley, Mendoza  
**SIZE:** 12/750ml  
**AVG. ELEVATION:** 3000  
**UPC:** 835603001396  
**AVG. AGE OF VINES:** 37

**AGING:** 30% aged for 8 months in 2nd use barrels (30% American & 70% French barrels), 70% aged in stainless steel tanks.

**HARVEST DETAILS:** Grapes are sourced from vineyards in the Uco Valley.

**SUSTAINABILITY:** All La Posta wines are certified sustainable and take pride in supporting small family growers in Argentina.

## TASTING NOTES AND PAIRINGS

- Aromas of red cherries, raspberries and hints of mocha.
- Vibrant & lively with a long finish.
- Try with: burgers, ribs, lamb chops or pizza.



## WINERY OVERVIEW

Argentina's best small-family growers express their individual passions with single-grower, single-vineyard wines. Each wine named after a grower family demonstrates the wide range of Malbec aroma and flavor profiles generated by distinct Mendoza appellations.

La Posta translates to "the tavern," where the farmers meet to discuss their soils, their vines, their quest for superior flavors, and their passions for life.

Produced by wine pioneer Laura Catena and esteemed winemaker Luis Reginato.

