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Tim Atkin

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James Suckling



# LA POSTA FAZZIO MALBEC

20  
23

 CATEGORY: Quintessential Malbecs

*'Never slow down' and dance in Tupungato with Domingo Fazzio with his Malbec full of supple tannins, red currant, and mocha notes.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Malbec

**REGION:** Tupungato (Uco Valley)

**AVG. ELEVATION:** 3576

**AVG. AGE OF VINES:** 20

**PH:** 3.70

**ALCOHOL:** 13.8

**SIZE:** 12/750ml

**UPC:** 835603002218

**AGING:** Aged 8 months. 50% in second use oak barrels & 50% stainless steel tanks.

**HARVEST DETAILS:** Harvested from Domingo Fazzio's family vineyard in Tupungato, located in the Uco Valley.

**TERROIR:** Medium deep loamy soil, with calcareous stony subsoil - good for root development and drainage.

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

## TASTING NOTES AND PAIRINGS

- Fruit-driven, fresh & well structured.
- Notes of black cherry, rip plum and a touch of floral.
- Try with: charcuterie, hard cheeses, smoked chicken or pork tenderloin.



## 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.

