

# 92

POINTS  
James Suckling



# LA POSTA PAULUCCI MALBEC

20  
23

 CATEGORY: Quintessential Malbecs

*'Find your passion' with Angel Paulucci riding through his Ugarteche vineyards in his 1933 Model A.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Malbec

**REGION:** Ugarteche (Luján de Cuyo)

**AVG. ELEVATION:** 3050

**AVG. AGE OF VINES:** 51

**PH:** 3.75

**ALCOHOL:** 13.8

**SIZE:** 12/750ml

**UPC:** 835603001242

**AGING:** Aged 8 months. 50% in oak barrels (15% new & 35% 2nd and 3rd use barrels) & 50% stainless steel tanks.

**HARVEST DETAILS:** Harvested from Angel Paulucci's family vineyard in Ugarteche, located in Luján de Cuyo.

**TERROIR:** Alluvial soil loam with 30% clay that decreases average root temperature and helps water retention.

**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 cherry, raspberry & violet.
- Juicy on the palate.
- Try with: Pasta, mild cheeses or lamb burgers.



## 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.