



LA POSTA

del viñatero

Malbec

Pizzella Family Vineyard

The Philosophy

We have tasted over a thousand wines since we began importing from Argentina. In that time, we have discovered a handful of grape growers whose results in the vineyards with specific varietals have been truly amazing—year in, year out. Our first encounter with many of these growers was at a *posta del viñatero*, or “tavern of the grape grower”. Here they drank wine and spoke passionately for hours about their soils, their vines, and their quest for superior flavors in their grapes. We salute the hard work and skill of growers like the Pizzella Family by offering this vineyard-designated release made solely with their special Malbec grapes.

The Details

Vintage:	2005
Varietal Composition:	100% Malbec
Vineyard Location:	Altamira, La Consulta, San Carlos (Mendoza)
Vineyard Elevation:	3,050 feet
Age of Vines:	7 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Wine?:	None—Free-run only
Oak Regimen:	9 months in 100% French oak barriques, 20% new, 80% 1 year old
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.8
T.A.	5.1
Total Case Production:	1200 cases

Tasting Notes/Food Pairing Suggestions

Beautiful red/purple color with aromas of red cherries, red raspberries, dark chocolate and baker’s spice. On the palate, the wine shows fresh, vibrant red berry flavors along with hints of sandalwood and spice, and even a hint of violets in the finish. Don’t be concerned if you find yourself inhaling deeply from your glass, over and over—it is just your nose’s way of telling you that it wants its fair share! This is a medium-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends. Goes great with everything from hamburgers and chicken to pizza and mild cheeses. An awesome value to boot.

About the Grower/Vineyard

Paula and Pablo Pizzella are relative newcomers to Mendoza Province, but their early success growing cool-climate Malbec grapes is quickly drawing attention (especially ours). Both parents are physical education teachers, and along with their three children get plenty of conditioning working this beautiful 10-hectare vineyard together. Their viticulture approach can be best described as “meticulous” with exacting uniformity and balance as the goals. The ranch in Altamira (La Consulta) where the vineyard is located is named Finca Coquena after the god and protector of goats, sheep, and llamas in the Andes mountains.