



91 POINTS

James Suckling, June 2017

VINTAGE 2016

VARIETAL COMPOSITION

100% Bonarda

AVG. VINEYARD ELEVATION

2,300 feet

AVG. AGE OF VINES 52 years

ALCOHOL 13.5%

CASES IMPORTED 500

SUGGESTED RETAIL PRICE \$15

UPC 835603001259

La Posta

ARMANDO BONARDA 2016

'Raise your glass' to Estela Armando and her grandfather's half-century old Bonarda vineyard. This wine is fresh with notes of red raspberry and smoky oak.

WINERY BACKGROUND: 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. In collaboration with wine pioneer Laura Catena and esteemed winemaker Estela Perinetti, the hard work and skill of the people behind the wines are expressed in La Posta.

VINEYARD & WINEMAKING DETAILS: The 2014 Bonarda is aged 10 months in 70% 2nd use French oak and 30% in stainless steel.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense ruby color with bright aromas of fresh red & black raspberries and subtle smoky oak notes. The flavor of freshly-crushed raspberries is echoed on the palate, along with notes of leather, dark chocolate, and a touch sandalwood on the finish. Though quite rich and hedonistic, the seamless structure of this wine makes it a candidate for drinking in its youth or over the next few years (if you can wait that long). It will pair well with just about any foods with which you would drink Zinfandel or other fruit-driven reds.



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