



VINTAGE 2014

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,050 feet

AVG. AGE OF VINES 41 years

ALCOHOL 13.5%

CASES IMPORTED 13,500

SUGGESTED RETAIL PRICE \$18

UPC 835603001242

La Posta

PAULUCCI MALBEC 2014

'Find your passion' with Angel Paulucci riding through his Ugarteche vineyards in his 1933 Model A. His Malbec boasts red fruits, violet aromas, and a soft caramel finish.

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 Paulucci Malbec is aged 12 months. 80% is aged in oak, 10% in new French oak and 70% in 2nd use French oak. 20% is unoaked. This single vineyard Malbec is sourced from the region of Ugarteche located in the sub-appellation of Lujan de Cuyo, where soils are a mix of a sandy loam, sand, clay, and silt.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Vibrant red color with aromas of red cherries, raspberries, and violets waft from the glass along with notes of toasty oak. On the palate, the fresh berry flavors mingle with spice notes and there's a hint of soft caramel on the finish. This is a creamy, medium-bodied and well-structured wine that is incredibly full of life. It goes great with everything from meats, to pasta, to mild cheeses. Unique recipe ideas include: Duck and Smoked Pork Cassoulet, Lamb burger with aged Manchego and Smoked Paprika, or Caramelized Onion and Butternut Squash Tart with Goat Cheese and Thyme.



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