



**93 POINTS**

*Descorchados,*

**VINTAGE** 2015

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,600 feet

**AVG. AGE OF VINES** 15 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 14,800

**SUGGESTED RETAIL PRICE** \$18

**UPC** 835603001310

*La Posta*

## PIZZELLA MALBEC 2015

**'Enjoy the simpler times' in La Consulta, Uco Valley with the Pizzella family and their rich Malbec full of dark fruit and spice.**

**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 Pizzella Malbec is sourced from Altamira in the La Consulta region of the Uco Valley. This single vineyard Malbec is aged for 12 months. 20% is aged in new French oak barrels, 60% in 2nd and 3rd use French and American oak, and 20% unoaked. The soil contains sandy loam, sand, silt, and clay with 20% stones covered by limestone.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** A beautiful red and purple color with aromas of black cherries, dark fruits, dark chocolate and baker's spice. On the palate, the wine shows dense, dark berry and plum flavors along with hints of sandalwood and spice, and even a hint of violets in the finish. This is a full-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends. It goes great with many foods, especially meat and barbeque. Unique recipe ideas include: Grilled Polenta with Wild Mushroom Ragout, Grilled Quail with Quinoa, Currant and Pine Nut Pilaf, or Wild Boar, Sage and Dried Cherry Risotto.



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