



92 POINTS

James Suckling, June 2017

VINTAGE 2016

VARIETAL COMPOSITION

60% Malbec, 20% Bonarda, 20% Syrah

AVG. VINEYARD ELEVATION

3,000 feet

AVG. AGE OF VINES 31 years

ALCOHOL 13.5%

CASES IMPORTED 12,000

SUGGESTED RETAIL PRICE \$15

UPC 835603001396

La Posta

TINTO RED BLEND 2016

This complex table blend of Malbec, Syrah, and Bonarda is perfect by the glass, but you'll want it by the bottle.

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 grapes are sourced from the La Consulta region in the Uco Valley. 60% of the blend is aged for 9 months in 2nd and 3rd use barrels, 60% French and 40% American oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of red cherries and raspberries are infused with mocha and spice. Your first sip washes broadly across the palate like a flood of sweet, fresh fruit and the viscous mouthfeel keeps the flavors lingering. The hints of baking spice and some oak keep the fruit flavors fresh and lively. Unique recipe ideas include Ricotta Salata and Roasted Pepper Frittata, Pomegranate-Glazed Short Ribs, or Roast Chicken with Wild Rice and Cranberry Stuffing.



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