



**91 POINTS**

*James Suckling, June 2017*

**VINTAGE** 2016

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,050 feet

**AVG. AGE OF VINES** 43 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 13,500

**SUGGESTED RETAIL PRICE** \$18

**UPC** 835603001242

*La Posta*

## PAULUCCI MALBEC 2016

**'Find your passion' with Angel Paulucci riding through his Ugarteche vineyards in his 1933 Model A.**

**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:** 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. Aged 12 months, 80% in oak, 10% in new French oak and 70% in 2nd use French oak. 20% is unoaked.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Aromas of red cherries, raspberries, and violets along with notes of toasty oak. On the palate, fresh berries with spice and a hint of soft caramel on the finish. It goes great with everything from meats, to pasta, to mild cheeses. Unique recipe ideas include: Lamb burger with Manchego and Smoked Paprika, or Caramelized Onion and Butternut Squash Tart.



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