

20
23LA POSTA
Armando Bonarda

WINE CATEGORY: Unexpected Reds



Pack Size: 12/750ml
UPC: 835603001259

OVERVIEW

'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.

VINTAGE

RAINFALL: 12.5 inches/year. Higher than normal.

BLOOM: November, 2022

WEATHER: 2023 was a slightly warmer than average year but also had more rain. The rains during summer helped to cool down the air and there were no extreme heat temperatures.

HARVEST: March 5, 2023

GRAPES: Average Brix 23.8

SITE

ELEVATION: 2300 ft.

SOILS: Shallow loamy clay soil with gravel subsoil.

VINES: 3500 plants/ha

AVERAGE AGE OF VINES: 50 years

YIELDS: 7 tons per hectare

100% Bonarda

**Guaymallén, Mendoza,
Argentina**

13.5% Alc. by Vol.



91 pts - James Suckling

ARGENTINA

Mendoza Region Buenos Aires

N

North & East
Mendoza

MENDOZA

S

TASTING NOTES

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 of sandalwood on the finish. The seamless structure of this wine makes it perfect for drinking in its youth or over the next few years.

PAIRING SUGGESTIONS

Pairs well with just about any foods with which you would drink Zinfandel or other fruit-driven reds.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in a 50 hl stainless steel tank for one week at 78-80°F.

AGING: 50% of the wine is aged for 10 months in 2nd & 3rd use French oak, 50% is aged in stainless steel for 8 months.

PH: 3.7 | **TA:** 5.5

BOTTLING DATE: December 15, 2023