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23LA POSTA
Paulucci Malbec

🍷 CATEGORY: Quintessential Malbecs

**Pack Size:** 12/750ml
UPC: 835603001242**OVERVIEW**

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

VINTAGE**RAINFALL:** 12.5 inches/year. Higher than normal.**BLOOM:** November 18, 2022**WEATHER:** 2023 was slightly warmer than average but also had more rain. The rains during summer helped to cool down the air and there were no extreme heat temperatures.**HARVEST:** March 13, 2023**GRAPES:** Average Brix 23.8**SITE****ELEVATION:** 3050 ft.**SOILS:** Alluvial loam soil with 30% clay that decreases the average root temperature and helps with water retention.**VINES:** 5500 plants/ha**AVERAGE AGE OF VINES:** 51 years**YIELDS:** 5 tons per hectare**100% Malbec****Ugarteche, Luján de Cuyo,
Mendoza, Argentina****13.8% Alc. by Vol.****92 pts - James Suckling**

ARGENTINA

Mendoza Region Buenos Aires

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Luján de Cuyo

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MENDOZA

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TASTING NOTES

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.

PAIRING SUGGESTIONS

A great pairing 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.

WINEMAKING & TECHNICAL DATA**FERMENTATION:** Fermented in a 50 hl stainless steel tank for one week at 78-80°F.**AGING:** 50% in French oak barrels (15% new barrel, 35% in 2nd & 3rd use barrels) for 8 months and 50% Stainless steel tanks.**PH:** 3.75 | **TA:** 5.6**BOTTLING DATE:** December 10, 2023