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23LA POSTA  
**Pizzella Malbec**

🍷 CATEGORY: Quintessential Malbecs

**Pack Size:** 12/750ml  
**UPC:** 835603001310**OVERVIEW**

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

**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 time helped to cool down the air and there were no extreme heat temperatures.**HARVEST:** March 27, 2023**GRAPES:** Average Brix 23.6**SITE****ELEVATION:** 3600 ft.**SOILS:** Sandy loam, sand, silt, and clay with 20% stones covered by limestone.**VINES:** 5000 plants/ha**AVERAGE AGE OF VINES:** 25 years**YIELDS:** 7 tons per hectare**100% Malbec****Paraje Altamira, Uco Valley,  
Mendoza, Argentina****13.5% Alc. by Vol.****90 pts - Tim Atkin**

ARGENTINA

Mendoza Region Buenos Aires

**TASTING NOTES**

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.

**PAIRING SUGGESTIONS**

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.

**WINEMAKING & TECHNICAL DATA****FERMENTATION:** Fermented in a 50 hl stainless steel tank for one week at 78-80°F.**AGING:** 50% is aged in 100% French oak barrels (10% new barrels, 40% 2nd and 3rd use barrels) for 8 months and 50% stainless steel tanks.**PH:** 3.66 | **TA:** 5.9**BOTTLING DATE:** December 22, 2023