

20
23LA POSTA
Tinto

CATEGORY: Unexpected Reds

Pack Size: 12/750ml
UPC: 835603001396

OVERVIEW

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

VINTAGE

RAINFALL: 12.5 inches/year. Higher than normal.

BLOOM: November 14, 2022

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

HARVEST: March 15, 2023

GRAPES: Average Brix 23.6

SITE

ELEVATION: 3100 ft.

SOILS: Alluvial soils from uco valley at the Andes foothills. Well drained stony soils.

VINES: 5000 plants/ha

AVERAGE AGE OF VINES: 20 years

YIELDS: 8 tons per hectare

**60% Malbec, 25% Bonarda,
15% Syrah**

**La Consulta, Uco Valley,
Mendoza, Argentina**

13.5% Alc. by Vol.



91 pts - James Suckling

ARGENTINA

Mendoza Region Buenos Aires



TASTING NOTES

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.

PAIRING SUGGESTIONS

Unique recipe ideas include ricotta salad and roasted pepper frittata, pomegranate-glazed short ribs, or roasted chicken with wild rice and cranberry stuffing.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Co-fermentation of these three varieties in a stainless steel tank at 82°F for one week.

AGING: 30% of the wine aged in 2nd use barrels, 30% American and 70% French barrels for 8 months. 70% of the wine is unoaked.

PH: 3.75 | **TA:** 5.6

BOTTLING DATE: November 20, 2023