

20
24

LA POSTA Fazio Malbec

 CATEGORY: Quintessential Malbecs



Pack Size: 12/750ml
UPC: 835603002218

OVERVIEW

'Never slow down' and dance in Tupungato with Domingo Fazio with his Malbec full of supple tannins, red currant, and mocha notes.

VINTAGE

RAINFALL: 12.5 inches/year. Higher than normal.
BLOOM: November 2023
WEATHER: Slightly warmer than average but also more rainy. The rains during the summer helped to cool down the air and there were no extreme heat temperatures.
HARVEST: March 2024
GRAPES: Average Brix 24.2

SITE

ELEVATION: 3576 ft.
SOILS: Alluvial loam soil with 30% clay. The soil consists of medium deep loamy soil with calcareous stony subsoil - good for root development and drainage. The average root temperature helps with water retention.
VINES: 4200 plants/ha
AVERAGE AGE OF VINES: 21 years
YIELDS: 8.5 tons per hectare

100% Malbec

*Tupungato, Uco Valley,
Mendoza, Argentina*

13.8% Alc. by Vol.



91 pts - *Wine Enthusiast*
BEST BUY

91 pts - *James Suckling*
90 pts - *Vinous*

ARGENTINA

Mendoza Region Buenos Aires



TASTING NOTES

The vibrant nose of red & black cherries and ripe plums combines with floral touches of violets and rose petals. The wine has a nice tannic structure that is full on the palate. Vanilla, chocolate, and some spice appears to make it more complex.

PAIRING SUGGESTIONS

This is a fruit-driven, fresh and well-structured wine that pairs great with meats like prosciutto or hard cheeses. Unique recipe ideas include smoked chicken and blueberry salad or roasted pork tenderloin with medjool date, olive and walnut relish.

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:** 5.7

BOTTLING DATE: December 2024