

20
23

LA 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
90 pts - Vinous



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