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23LA POSTA  
**Armando Bonarda**
 **CATEGORY:** Unexpected Reds


**Pack Size:** 12/750ml  
**UPC:** 835603001259

**OVERVIEW**

'Raise your glass' to Estela Armando and her grandfather's half-century old Bonarda vineyard. This wine is fresh with notes of red raspberry and smoky oak.

**VINTAGE**

**RAINFALL:** 12.5 inches/year. Higher than normal.

**BLOOM:** November, 2022

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

**HARVEST:** March 5, 2023

**GRAPES:** Average Brix 23.8

**SITE**

**ELEVATION:** 2300 ft.

**SOILS:** Shallow loamy clay soil with gravel subsoil.

**VINES:** 3500 plants/ha

**AVERAGE AGE OF VINES:** 50 years

**YIELDS:** 7 tons per hectare

**100% Bonarda**

**Guaymallén, Mendoza, Argentina**

**13.5% Alc. by Vol.**



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

ARGENTINA

**TASTING NOTES**

Intense ruby color with bright aromas of fresh red & black raspberries and subtle smoky oak notes. The flavor of freshly-crushed raspberries is echoed on the palate, along with notes of leather, dark chocolate, and a touch sandalwood on the finish. The seamless structure of this wine makes it perfect for drinking in its youth or over the next few years.

**PAIRING SUGGESTIONS**

Pairs well with just about any foods with which you would drink Zinfandel or other fruit-driven reds.

**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:** 5.5

**BOTTLING DATE:** December 15, 2023