

*La Posta*

“JUICY AND DELICIOUS”

92 PTS

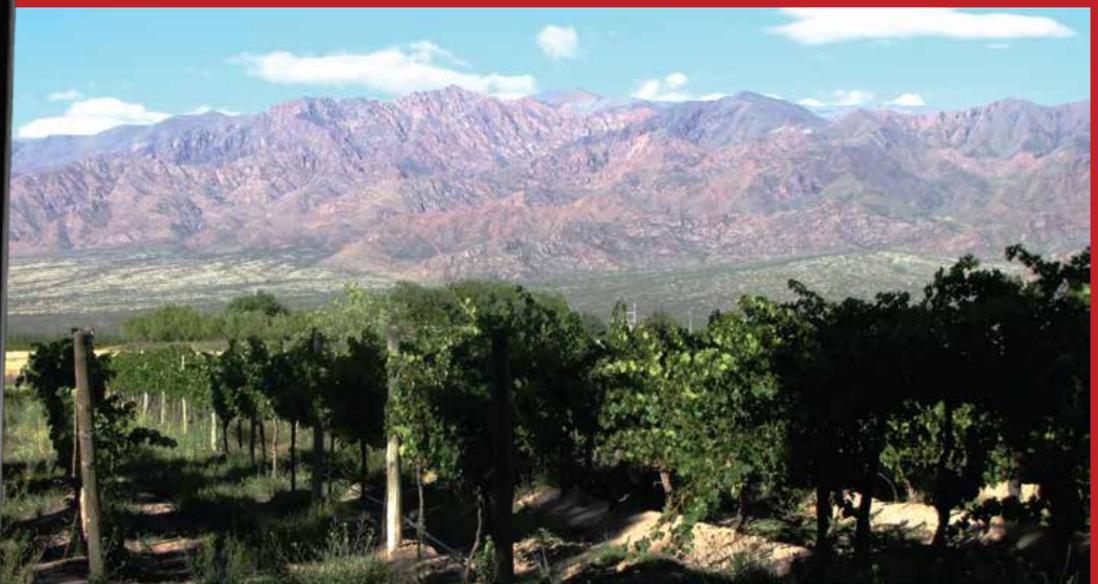
JAMES SUCKLING | 2017 VINTAGE



**TINTO**

RED BLEND

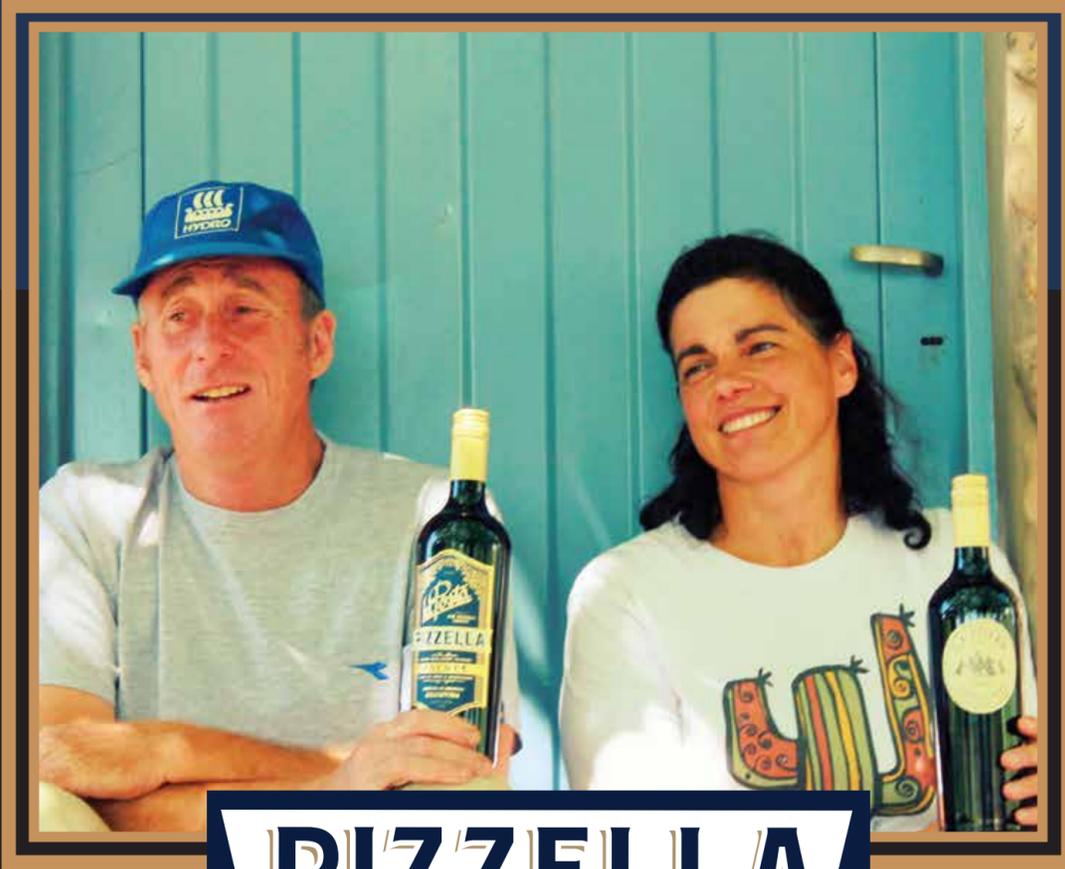
MALBEC | SYRAH | BONARDA



**FROM MENDOZA ARGENTINA, THE LAND OF SUN & WINE**  
*A fresh blend of Malbec, Syrah, and Bonarda created by  
4th generation vintner, Laura Catena.*

La Posta

FAMILY OWNED SINGLE VINEYARD MALBEC



## PIZZELLA

93

James Suckling  
2017 vintage

*Enjoy the simpler times'*

*in La Consulta with the Pizzella family and their rich Malbec full of dark fruit and spice.*

**ELEVATION:** 3600 ft.

**AGE OF VINES:** 15 years

### TASTING NOTES

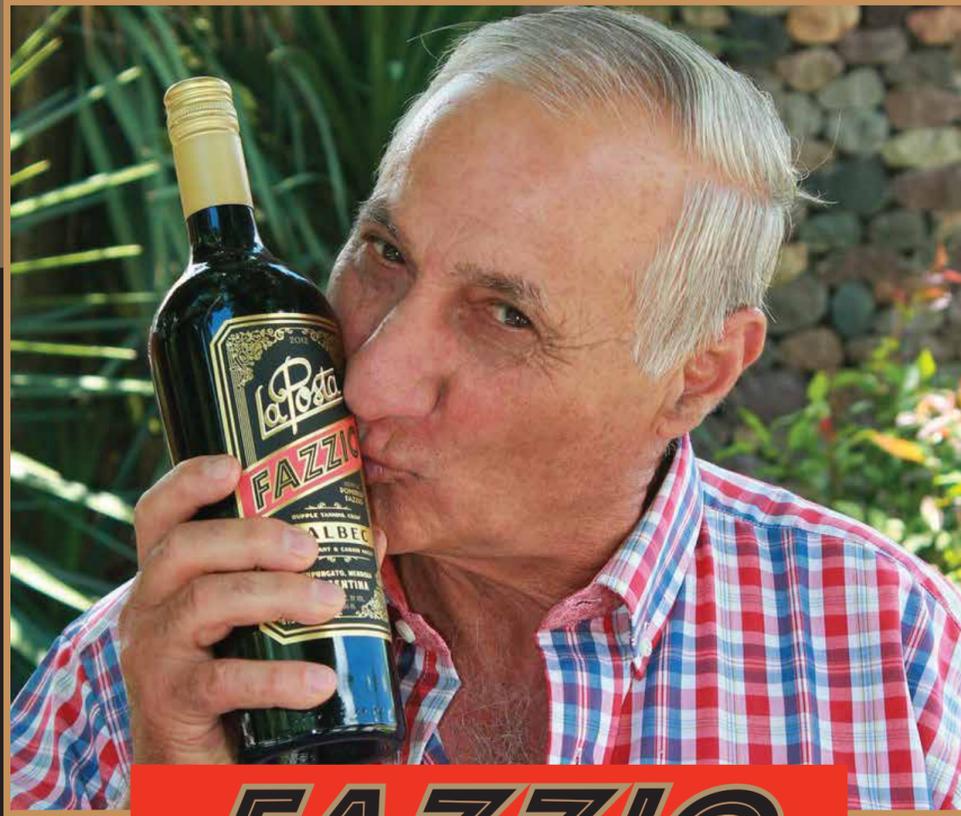
cherry • plum • dark chocolate

### TRY WITH

grilled polenta • steak • ragout pasta

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**FAZZIO**

92

James Suckling  
2017 vintage

*'Never slow down'*

*and dance in Tupungato with Domingo Fazzio with his Malbec full of supple tannins, red currant, and mocha notes.*

**ELEVATION:** 3500 ft.

**AGE OF VINES:** 12 years

**TASTING NOTES**

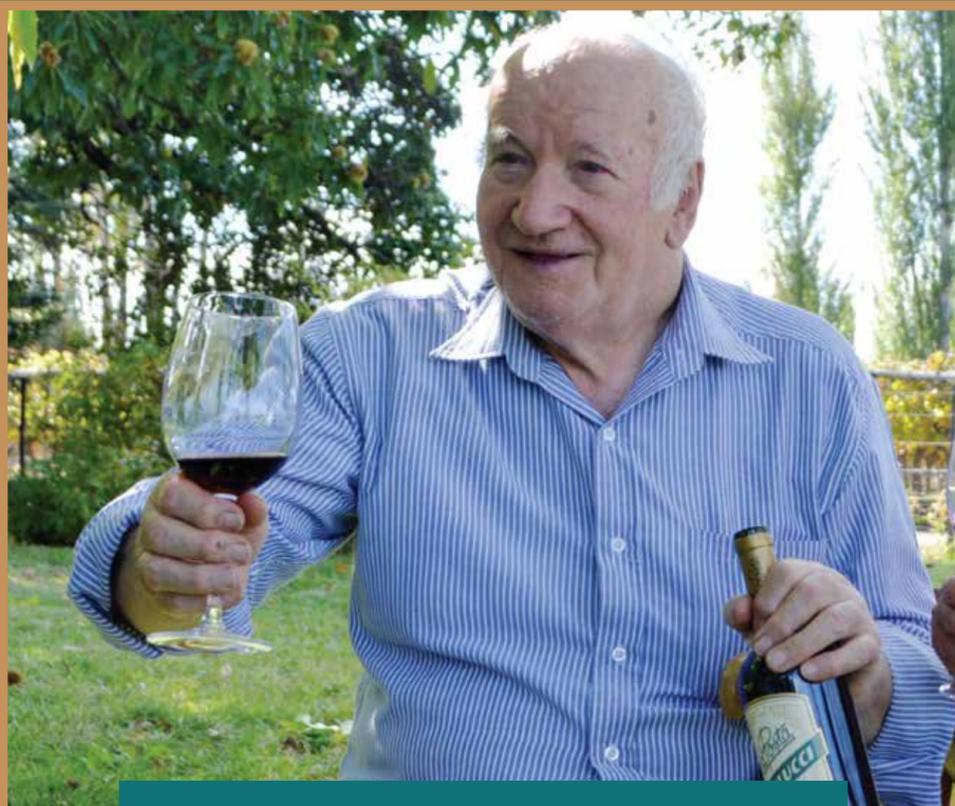
black cherry • ripe plum • rose petals

**TRY WITH**

prosciutto • chicken • roasted salmon

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**PAULUCCI**

91

James Suckling  
2017 vintage

*'Find your passion'*

*with Angel Paulucci riding through his Ugarteche vineyards in his 1933 Model A.*

**ELEVATION:** 3050 ft.

**AGE OF VINES:** 43 years

**TASTING NOTES**

red cherry • raspberry • violet

**TRY WITH**

lamb • goat cheese • pork loin