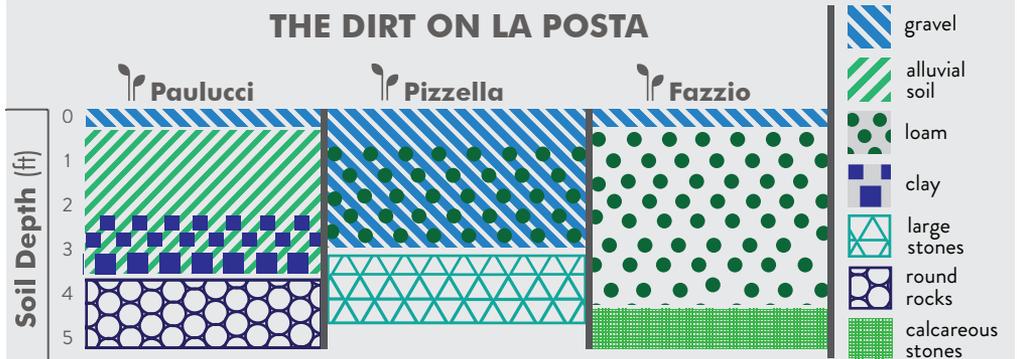


NOT ALL LA POSTA MALBECs ARE THE SAME

	Elevation	Avg. Temp at Harvest	Water Retention of Soil	Growing Season	Age of Vines (1 grape=3 years)
PAULUCCI	 3,145ft	 66°	GOOD	 210 days	 52 years
PIZZELLA	 3,444ft	 64°	POOR	 180 days	 22 years
FAZZIO	 3,576ft	 64°	MODERATE	 190 days	 18 years

THE DIRT ON LA POSTA



UGARTECHE

Has warmer temperatures than the Uco Valley. Clay soil creates elegant, balanced wines.

TUPUNGATO

High-altitude desert vineyards have a clear view of the Mt. Tupungato volcano (21,555 ft).

LA CONSULTA

Cold-climate vineyards receive Andes meltwater from the Tunuyán River.





“WINE LABEL OF THE YEAR”

International Wine & Spirit Competition, 2016



LA POSTA Paulucci Malbec

- Cherry with soft caramel
- Round, ripe tannins
- Full body

Take a ride through the vineyards in Angel Paulucci’s 1933 Model A. His love for Malbec grapes will inspire you to find your passion.



LA POSTA Pizzella Malbec

- Dark berry with sandalwood
- Complex structure
- Mineral tannins, full body

Enjoy the simpler times as you join the Pizzella family for a Sunday afternoon in the Uco Valley.



LA POSTA Fazio Malbec

- Cherry, plum, rose petals
- Fresh with high acidity
- Medium body

Never slow down with Domingo Fazio as you dance the tango and hear about his move to Argentina in search of a better life.



LA POSTA Tinto Red Blend

- Raspberry with mocha spice
- Approachable
- Medium body

After visiting the tavern of the grape grower and hearing all the growers’ stories, you will leave **richer than when you arrived.**



LA POSTA Armando Bonarda

- Fresh raspberry with smoky oak
- Bright acidity
- Smooth tannins, good length

Winemaker Estela Perinetti tends to the vineyards her grandfather planted. **Raise your glass** to family traditions.

