



**92 POINTS**

*James Suckling, April 2018*

**90 POINTS**

*Wine Enthusiast, November 2018*

**VINTAGE 2017**

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,500 feet

**AVG. AGE OF VINES** 12 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 4,000

**SUGGESTED RETAIL PRICE** \$18

**UPC** 835603002218

*La Posta*

## FAZZIO MALBEC 2017

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

**WINERY BACKGROUND:** Argentina's best small-family growers express their individual passions with single-grower, single-vineyard wines. Each wine named after a grower family demonstrates the wide range of Malbec aroma and flavor profiles generated by distinct Mendoza appellations.

La Posta translates to "the tavern," where the farmers meet to discuss their soils, their vines, their quest for superior flavors, and their passions for life. In collaboration with wine pioneer Laura Catena and esteemed winemaker Luis Reginato, the hard work and skill of the people behind the wines are expressed in La Posta.

**VINEYARD & WINEMAKING DETAILS:** The 2016 Fazzio is a single vineyard Malbec from the region of Tupungato in the Uco Valley. The wine is aged 12 months in 10% new French oak, 70% 2nd use French oak, and 20% stainless steel. The soil consists of sandy loam, sand, silt, and clay with some surface stones.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** The vibrant nose of red and black cherries and ripe plums combines with floral touches of violets and rose petals. It holds a nice tannic structure that is full on the palate. Vanilla, chocolate, and some spice appears to make it more complex. 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 Roast Pork Tenderloin with Medjool Date, Olive and Walnut Relish.



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