



Argentina's best small-family growers express their individual passions with single-grower, single-vineyard wines.



SUSTAINABILITY

- La Posta wines are 100% Certified Sustainable by the Bodegas de Argentina (BdA) sustainability code.
- The BdA code, certified by specialized agencies that audit each producer, certifies wineries with sustainable practices in viticulture, soil management, energy efficiency, water conservation, solid waste management, air quality, human resources and community.
- La Posta has been certified sustainable since 2018 and takes pride in supporting small family growers and pioneering new growing regions throughout Argentina.



ABOUT LA POSTA

- Started in 2000, La Posta is Argentina's first 'grower's Malbec'. Each wine is named after a grower family and demonstrates the wide range of Malbec aroma and flavor profiles generated by distinct Mendoza appellations.
- La Posta is in collaboration with 4th generation vintner & wine pioneer Laura Catena and esteemed winemaker Luis Reginato.

LAURA CATENA *Owner La Posta*



Born in Mendoza, Argentina to a pioneering winemaking family, Laura is relentlessly determined in all that she accomplishes. She has helped her father, Nicolas Catena, build the country's prominence and influence in the New World wine scene.

In addition to Luca and La Posta wines, Laura runs Catena Winery and the Catena Wine Institute while living in San Francisco where she is a mother of three, an ER doctor, and an author.



2020 LA POSTA PIZZELLA MALBEC

THE GROWER: The Pizzella Family

THE VINEYARD: Altamira, La Consulta, Uco Valley

THE TECH: Aged 12 months. 20% aged in new French oak, 60% in 2nd & 3rd use French and American oak.

TASTING NOTE: Full-bodied & well structured. Notes of dark berries and hints of sandalwood, violets & oak.

92PTS James Suckling

91PTS Tim Atkin

90PTS Wine Advocate



2020 LA POSTA FAZZIO MALBEC

THE GROWER: Domingo Fazzio

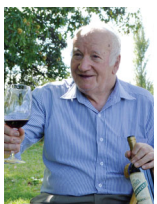
THE VINEYARD: Tupungato, Uco Valley

THE TECH: Aged 12 months in 10% new French oak, 70% in 2nd use French and 20% stainless steel.

TASTING NOTE: Vibrant and filled with supple tannins. Notes of red currant & mocha.

92PTS James Suckling

90PTS Tim Atkin



2020 LA POSTA PAULUCCI MALBEC

THE GROWER: Angel Paulucci

THE VINEYARD: Ugarteche, Uco Valley

THE TECH: Aged 12 months in 10% new French oak, 70% in 2nd use French and 20% unoaked.

TASTING NOTE: Lovely layers of red cherries, raspberries and violets with hints of toasty oak.

91PTS James Suckling

91PTS Tim Atkin



2020 LA POSTA ARMANDO BONARDA

THE GROWER: Estela Armando

THE VINEYARD: Mendoza

THE TECH: Aged 10 months in 70% 2nd use French and 30% stainless steel.

TASTING NOTE: Fresh notes of red raspberry, leather, dark chocolate and smoky oak.

92PTS James Suckling



2020 LA POSTA TINTO RED BLEND

A complex table blend of Malbec, Syrah & Bonarda.

THE VINEYARD: La Consulta, Uco Valley

THE TECH: 60% of the blend is aged for 9 months in 2nd & 3rd use barrels, 60% French and 40% American oak.

TASTING NOTE: Lively aromas of red cherries and raspberries with notes of mocha & spice.

92PTS James Suckling