

20  
23

LA POSTA  
**Paulucci Malbec**

 **CATEGORY:** Quintessential Malbecs



**Pack Size:** 12/750ml  
**UPC:** 835603001242

**OVERVIEW**

'Find your passion' with Angel Paulucci riding through his Ugarteche vineyards in his 1933 Model A.

**VINTAGE**

**RAINFALL:** 12.5 inches/year. Higher than normal.  
**BLOOM:** November 18, 2022  
**WEATHER:** 2023 was slightly warmer than average but also had more rain. The rains during summer helped to cool down the air and there were no extreme heat temperatures.  
**HARVEST:** March 13, 2023  
**GRAPES:** Average Brix 23.8

**SITE**

**ELEVATION:** 3050 ft.  
**SOILS:** Alluvial loam soil with 30% clay that decreases the average root temperature and helps with water retention.  
**VINES:** 5500 plants/ha  
**AVERAGE AGE OF VINES:** 51 years  
**YIELDS:** 5 tons per hectare

**100% Malbec**

**Ugarteche, Luján de Cuyo, Mendoza, Argentina**

**13.8% Alc. by Vol.**



**92 pts - James Suckling**



**TASTING NOTES**

Aromas of red cherries, raspberries, and violets along with notes of toasty oak. On the palate, fresh berries with spice and a hint of soft caramel on the finish.

**PAIRING SUGGESTIONS**

A great pairing with everything from meats, to pasta, to mild cheeses. Unique recipe ideas include: lamb burger with manchego and smoked paprika, or caramelized onion and butternut squash tart.

**WINEMAKING & TECHNICAL DATA**

**FERMENTATION:** Fermented in a 50 hl stainless steel tank for one week at 78-80°F.  
**AGING:** 50% in French oak barrels (15% new barrel, 35% in 2nd & 3rd use barrels) for 8 months and 50% Stainless steel tanks.  
**PH:** 3.75 | **TA:** 5.6  
**BOTTLING DATE:** December 10, 2023