

20  
23

# LA POSTA Tinto

 **CATEGORY:** Unexpected Reds



**Pack Size:** 12/750ml  
**UPC:** 835603001396

## OVERVIEW

This complex table blend of Malbec, Syrah, and Bonarda is perfect by the glass, but you'll want it by the bottle.

## VINTAGE

**RAINFALL:** 12.5 inches/year. Higher than normal.  
**BLOOM:** November 14, 2022  
**WEATHER:** 2023 was slightly warmer than average but had more rain. The rains during summer time helped to cool down the air and there were no extreme heat temperatures.  
**HARVEST:** March 15, 2023  
**GRAPES:** Average Brix 23.6

## SITE

**ELEVATION:** 3100 ft.  
**SOILS:** Alluvial soils from uco valley at the Andes foothills. Well drained stony soils.  
**VINES:** 5000 plants/ha  
**AVERAGE AGE OF VINES:** 20 years  
**YIELDS:** 8 tons per hectare

**60% Malbec, 25% Bonarda,  
15% Syrah**

**La Consulta, Uco Valley,  
Mendoza, Argentina**

**13.5% Alc. by Vol.**



**91 pts - James Suckling**

ARGENTINA

Mendoza Region Buenos Aires



## TASTING NOTES

Aromas of red cherries and raspberries are infused with mocha and spice. Your first sip washes broadly across the palate like a flood of sweet, fresh fruit and the viscous mouthfeel keeps the flavors lingering. The hints of baking spice and some oak keep the fruit flavors fresh and lively.

## PAIRING SUGGESTIONS

Unique recipe ideas include ricotta salad and roasted pepper frittata, pomegranate-glazed short ribs, or roasted chicken with wild rice and cranberry stuffing.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Co-fermentation of these three varieties in a stainless steel tank at 82°F for one week.

**AGING:** 30% of the wine aged in 2nd use barrels, 30% American and 70% French barrels for 8 months. 70% of the wine is unoaked.

**PH:** 3.75 | **TA:** 5.6

**BOTTLING DATE:** November 20, 2023