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POINTS
James Suckling



LA POSTA ARMANDO BONARDA

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 CATEGORY: Unexpected Reds

'Raise your glass' to Estela Armando and her grandfather's half-century old Bonarda vineyard. This wine is fresh with notes of red raspberry and smoky oak.

WINEMAKING DETAILS

VARIETAL: 100% Bonarda

PH: 3.7

REGION: Guaymallén, East Mendoza

ALCOHOL: 13.5

AVG. ELEVATION: 2300

SIZE: 12/750ml

AVG. AGE OF VINES: 57

UPC: 835603001259

AGING: 50% of the wine is aged for 10 months in 2nd & 3rd use French oak, 50% is aged in stainless steel.

HARVEST DETAILS: Harvested from Guaymallén (East Mendoza).

TERROIR: Soils of shallow loamy clay and gravel subsoil.

SUSTAINABILITY: All La Posta wines are certified sustainable and take pride in supporting small family growers in Argentina.

TASTING NOTES AND PAIRINGS

- Bright aromas of red & black raspberries and subtle smoky oak notes.
- Rich with a seamless structure.
- Try with: BBQ ribs, stuffed eggplant or roasted poultry.



WINERY OVERVIEW

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.

Produced by wine pioneer Laura Catena and esteemed winemaker Luis Reginato.

