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POINTS  
James Suckling



# LA POSTA PIZZELLA MALBEC

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 CATEGORY: Quintessential Malbecs

*'Enjoy the simpler times' in La Consulta, Uco Valley with the Pizzella family and their rich Malbec full of dark fruit and spice.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Malbec

**PH:** 3.66

**REGION:** Paraje Altamira (Uco Valley)

**ALCOHOL:** 13.7

**AVG. ELEVATION:** 3600

**SIZE:** 12/750ml

**AVG. AGE OF VINES:** 23

**UPC:** 835603001310

**AGING:** Aged 8 months. 50% in oak barrels (10% new & 40% 2nd and 3rd use barrels) & 50% stainless steel tanks.

**HARVEST DETAILS:** Harvested from the Pizzella family vineyard in Altamira, located in the La Consulta region of the Uco Valley.

**TERROIR:** Sandy loam, sand, silt, and clay with 20% stones covered by limestone.

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

## TASTING NOTES AND PAIRINGS

- Dark plum, sandalwood, spice.
- Full-bodied & well structured.
- Try with: polenta, mushroom ragout or grilled meats.



## 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.