



91 POINTS

James Suckling, May 2024

VINTAGE 2023

VARIETAL COMPOSITION

100% Bonarda

AVG. VINEYARD ELEVATION

2,300 feet

AVG. AGE OF VINES 59 years

ALCOHOL 13.3%

CASES IMPORTED 500

UPC 835603001259

La Posta

ARMANDO BONARDA 2023

'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.

WINERY BACKGROUND: 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. In collaboration with wine pioneer Laura Catena and esteemed winemaker Luis Reginato, the hard work and skill of the people behind the wines are expressed in La Posta.

All La Posta wines are certified sustainable through Bodegas de Argentina.

VINEYARD & WINEMAKING DETAILS: Aged in 100% French barrels. 30% of the wine aged for 10 months in 2nd and 3rd use barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense ruby color with bright aromas of fresh red & black raspberries and subtle smoky oak notes. The flavor of freshly-crushed raspberries is echoed on the palate, along with notes of leather, dark chocolate, and a touch sandalwood on the finish. Though quite rich and hedonistic, the seamless structure of this wine makes it a candidate for drinking in its youth or over the next few years (if you can wait that long). It will pair well with just about any foods with which you would drink Zinfandel or other fruit-driven reds.



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