



93 POINTS

James Suckling, February 2020

90 POINTS

Wine & Spirits, October 2020

90 POINTS

Vinous, October 2020

93 POINTS

Descorchados, December 2020

VINTAGE 2019

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,500 feet

AVG. AGE OF VINES 14 years

ALCOHOL 13.5%

CASES IMPORTED 4,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002218

La Posta

FAZZIO MALBEC 2019

‘Never slow down’ and dance in Tupungato with Domingo Fazio with his Malbec full of supple tannins, red currant, and mocha notes.

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: A single vineyard Malbec from the region of Tupungato in the Uco Valley. The wine is aged 12 months in 10% new French oak, 70% 2nd use French oak, and 20% stainless steel. The soil consists of sandy loam, sand, silt, and clay with some surface stones. All La Posta wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: The vibrant nose of red and black cherries and ripe plums combines with floral touches of violets and rose petals. It holds a nice tannic structure that is full on the palate. Vanilla, chocolate, and some spice appears to make it more complex. This is a fruit-driven, fresh and well-structured wine that pairs great with meats like prosciutto or hard cheeses. Unique recipe ideas include Smoked Chicken and Blueberry Salad or Roast Pork Tenderloin with Medjool Date, Olive and Walnut Relish.



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