



LA POSTA



Malbec Angel Paulucci Vineyard

The Philosophy

We have tasted over a thousand wines since we began importing from Argentina. In that time, we have discovered a handful of grape growers whose results in the vineyards with specific varietals have been truly amazing--year in, year out. Our first encounter with many of these growers was at a *posta*, or “tavern”. Here they drank wine and spoke passionately for hours about their soils, their vines, and their quest for superior flavors in their grapes. We salute the hard work and skill of growers like the Angel Paulucci by offering this vineyard-designated release made solely with his special Malbec grapes.

The Details

Vintage:	2007
Varietal Composition:	100% Malbec
Vineyard Location:	Ugarteche
Vineyard Elevation:	3,200 feet
Age of Vines:	35 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	10 months in 100% French oak barriques, 20% new, 80% 1 year old
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.71
T.A.	4.96
Total Case Production:	9,300 cases

Tasting Notes/Food Pairing Suggestions

Vibrant red color with aromas of red cherries, raspberries, and blueberries wafting from the glass along with notes of soft caramel from the oak. On the palate, the fresh berry flavors mingle with spice notes in the finish. This is a creamy, full-bodied and well-structured wine that is incredibly full of life. Goes great with everything from hamburgers and chicken to pasta and mild cheeses.

About the Grower/Vineyard

Angel Paulucci's family has produced wine in Italy since the early 1800's, and Angel arrived in Mendoza with his parents in 1953 at the age of 21. In 1960, he planted his first Malbec vineyard, and in the early 70's, he planted a special block of Malbec vines in Ugarteche at the southern limit of the Lujan de Cuyo department. If you get Angel talking, plan to stay awhile—he will regale you with childhood stories of enemy soldiers firing bullets into his family's red wine barrels so that they could quench their thirst. And of course, he will tell you about his vineyard: very tight spacing, superficial irrigation, lime-laden soils, and Malbec grapes that make an old-timer smile.

Suggested Retail Value: \$18



VINE CONNECTIONS
Authentically Argentine ▶ Uniquely Ginjo ▶ Consistently Impressive

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