




















## LA POSTA

*Tinto 2018*

**\$19.41\***

\* Suggested retail price



	Product code	17915
	Format	12x750ml
	Listing type	Special Order
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Dénomination origine (DOC)
	Region	Mendoza
	Varietal(s)	Malbec 60 %
	Varietal(s)	Bonarda 20 %
	Varietal(s)	Syrah 20 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Closure type	Metal screw cap
	Aging vessel type	French oak barrels
	Length of aging	8 months
	Total acidity	5.75 g/l
	PH	3.72

### ABOUT THIS WINERY

When Laura Catena decided to create a line of wines of her very own, she made a conscious decision to pay tribute to the traditional, small, family, growers and to a group of special vineyard sites in Mendoza, Argentina. She chooses to honour the hard work and dedication of the small winegrowing families of Mendoza with her La Posta wines. One taste and you will welcome these growers into your own families, into your glass, and into your heart.

### TASTING NOTES

Aromas of red cherries and raspberries are infused with mocha and spice hints that give up the secret for what's about to come. The first sip washes broadly across your palate like a flood of sweet, fresh fruit and a vibrant and long finish. The hints of baking spice and some oak keep the fruit flavors fresh and lively.

### PRODUCT NOTES

Malbec & Syrah grapes were hand-harvested from 34 year old vines located in the Uco Valley - La Consulta / Bonarda: Eastern Region.

### PRODUCTION NOTES

After harvest, 30% of the grapes were aged in 2nd use French barrels for 8 months.

**MELANIE ELDRIDGE**

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Manager, Manitoba and  
Saskatchewan



**- 92 Points -**  
James Suckling