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ANGEL PAULUCCI



Angel Paulucci invites you to climb into his 1933 Model A and weave through the Vineyards of Ugarteche. You'll hear of his childhood in Italy and his passion for Malbec grapes. Later, over dinner, he will fill your glass.

The air, cooled by The Andes, will melt away your worries and inspire you to find your passion.

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.

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.

TASTING NOTES

Aromas of red cherries, raspberries, and violets along with notes of toasty oak. On the palate, fresh berries with spice and a hint of soft caramel on the finish.

FOOD PAIRING

It goes great with everything from meats, to pasta, to mild cheeses. Unique recipe ideas include: Lamb burger with Manchego and Smoked Paprika, or Caramelized Onion and Butternut Squash Tart.

92
PTS.

JAMES SUCKLING.COM

TECHNICAL SHEET

Vintage 2023

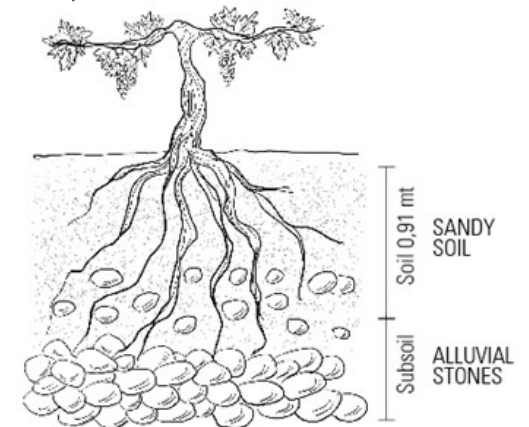
Varietal Composition 100% Malbec

Vineyard Location Ugarteche, Luján de Cuyo - Mendoza

Avg. Vineyard Elevation 3050 feet

Vineyard planted in 1972

Soil composition Alluvial soil loam with 30% clay that decreases average root temperature and helps water retention.



Oak regimen 8 months. 50% aged in oak barrels, 15% new barrel and 35% second and third use barrels (100% French barrels).

Alcohol 13.5%

ph 3,67

T.A. 5,50

Total case production 15.000 cases (9lts cases)