

La Posta

LA VICTORIA

MALBEC



## TECHNICAL SHEET

**Vintage** 2023

**Varietal Composition** 100% Malbec

**Vineyard Location** Ugarteche, Luján de Cuyo, Mendoza - Argentina.

**Avg. Vineyard Elevation** 920 m.a.s.l.

**Vinification** Pre-fermentation maceration for 48 hours, followed by traditional winemaking techniques. Fermentation occurs at a controlled temperature of 25°C. Maceration lasts between 12 and 15 days.

**Aging** 20% of the wine is aged in French oak staves for 9 months.

**Alcohol** 13,00%

**pH** 3,65 **T.A.** 5,25

**Total case production** 24.000 bottles

## TASTING NOTES

This Malbec has a deep violet color with ruby highlights. On the nose, you'll find enticing aromas of black fruits like plums and blackberries, complemented by subtle spice and a hint of vanilla. The palate reveals a full-bodied wine with velvety tannins and harmonious acidity, showcasing ripe fruit flavors complemented by an elegant chocolate nuance.

## PAIRING

It's an excellent pairing for grilled red meats like Argentinian asado, rich pasta dishes, and aged cheeses.

Laura Catena  
PROPRIETOR

Created by Laura Catena, 4th generation vintner.