



FINCA WÖLFFER BRAU 2015 VI DE LA TERRA, MALLORCA, SPAIN

REGION

Appellation: Mallorca, Spain

This unique wine comes from Marc Wölffer's 19th-century "finca," or "farmhouse," in Mallorca. The historic property was built as a winery and is surrounded by 2.5 acres of Petit Verdot, planted in 2005. The vineyard is organically farmed and managed to produce low yields of richly concentrated fruit that is on par with the rigorous Wölffer quality standards that are sought after at home in the Hamptons. Brau is made by Carlos Feliu, a winemaker native to the island, under the guidance of Wölffer Estate winemaker and partner Roman Roth.

GRAPES

80% Petit Verdot, 20% Cabernet Sauvignon

WINEMAKER'S NOTES

Black ink in color with a dark brick hue around the edge. Amazing aromas of violet, prune, cassis, toasted sandalwood and fine vanilla fill the nose. The mouth-feel is powerful with great concentration and depth. Lively rich dark fruit is balanced by layers of ripe tannins and earthy tones including liquorice, olive tapenade, fine leather, dark chocolate and riper fruit. This is a huge and sophisticated wine with great power and balance that only Petit Verdot can provide. There is great focus and structure and the finish is impressive and long. This is a wine for the ages and it will be fun to see it evolve over the next 30 years.

WHY THIS WINE?

"Brau" means "pride" in Catalan, and this vintage earns its name. The 2015 growing season's long, hot, and dry summer resulted in very low yields but superb fruit quality. The result is a powerful yet fruity wine of great character and aging potential. Brau 2015 is a wine to proudly savor now, or cellar for years. It will not disappoint.

TECHNICAL DATA

2015 was a fantastic growing season. All the fruit was hand-harvested and hand-sorted on September 11, 2015, and was cooled overnight to 5°C. The next day, the grapes were gently destemmed and cold-soaked for three days to bring out the fruitiness of the wine. Fermentation was done in stainless steel tanks and lasted 16 days, reaching a peak temperature of 25°C. The total maceration time on the skin was 20 days. Pump-overs were done twice a day (every 12 hours) during the fermentation. The wine was gently pressed, and the press fraction was separated. During a one-year maturation in French oak barriques—50% new and 50% two years old—malolactic fermentation finished 100%. The wine was racked on the lees only once, and after extensive blending trials, the final blend—Petit Verdot as the base with additions of Cabernet Sauvignon for balance and finesse—was chosen. The blended wine spent an additional six months aging in stainless steel, then was bottled on 25th July 2017. Only 222 cases of 750ml bottles were produced.

ANALYSES

Brix at Harvest 24.6 Alcohol by Volume 14.5%

SERVING SUGGESTIONS

Serve slightly cool/below room temperature. This is an amazing wine on its own but is best as an accompaniment to rich, strong flavors and hearty fare. Try it with game, lamb or richly marbled beef or with aged/veined cheeses.

SUGGESTED RETAIL PRICE

\$30 per bottle