



WÖLFFER ESTATE  
VINEYARD

## FINCA WÖLFFER BRAU 2016

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 on par with rigorous Wölffer quality standards 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

40% Petit Verdot, 30% Cabernet Sauvignon, 20% Merlot, 10% Syrah

### WINEMAKER'S NOTES

Black ink in color with a dark brick hue on the edge. Powerful aromas of violets, ripe figs, cassis, toasted sandalwood and fine vanilla and liquorice fill the air. The mouth-feel is huge with rich ripe fruit like prunes and black cherries all wrapped with fine leather notes and well-integrated oak. There are great layers of velvet tannins and the wine has great concentration and depth and the finish is commanding and goes on and on. This is a wine will age beautifully for years to come.

### WHY THIS WINE?

"Brau" means "pride" in Catalan, and this vintage earns its name. The 2016 growing seasons hot dry summer resulted in very low yields, but very high quality in the harvested fruit. This Petit Verdot driven blend is a powerful yet well balanced blend of great character and aging potential. Brau 2016 is a wine to proudly savor now, or cellar for years. It will not disappoint.

### TECHNICAL DATA

The Petit Verdot is surrounded by an old stone wall and is grown organically at Marc Wolffers Finca in Mallorca. 2016 was a fantastic hot growing season. All the fruit was hand-harvested and hand-sorted beginning of September 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 18 days, reaching a peak temperature of 25°C. The total maceration time on the skin was 22 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 of the lees only once, and, after extensive blending trials, the final blend—Petit Verdot as the base with additions of Cabernet Sauvignon, Merlot and Syrah for balance and finesse—were chosen. The blended wine spent an additional six months aging in stainless steel, then was bottled in August 2018. Only 1000 bottles of 750ml bottles were produced.

### ANALYSIS

Average Brix at Harvest 24.0

Alc. by Volume 14%

### SERVING SUGGESTIONS

Serve slightly cool / below room temperature. Brau 2016 is an amazing wine on its own, and is best as a accompaniment to rich strong flavors and hearty fare. Try it with game, lamb or richly marbled beef and with aged and/or veined cheeses.

### SUGGESTED RETAIL PRICE

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\$30.00

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