



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER MALBEC 2022

A FINCA WÖLFFER SELECTION

REGION

Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata. Wölffer Estate Vineyard co-owner Marc Wölffer owns 85 hectares of vines in Mendoza, in the district of Alto Agrelo-Lujan de Cuyo at the base of the Andes, altitude 4,100 feet. Under the direction of Wölffer Estate and with the help of Susanna Balbo, “the Aida of Torrontes,” and her fantastic team, the vineyard is sustainably farmed. With an average of more than 300 sunny days a year, the arid, cool climate and sandy loam soil are ideal for achieving the balance, ripeness and lively acidity that are the hallmarks of Wölffer's signature style: European elegance paired with the distinct typicity of the fruit's terroir.

GRAPES

100% Malbec Alto Agrelo-Lujan de Cuyo

WINEMAKER'S NOTES

Deep purple in color. The aroma is rich with dark berry notes of plum, strawberry, black current and vibrant hints of minerality. The mouthfeel is concentrated and intense, very fruit driven with black cherry and figs, but balanced by dark chocolate, great layers of velvet tannins and nice chalky minerality. Full-bodied but elegant, this Malbec will age beautifully for years to come.

TECHNICAL DATA

Spring frosts resulted in a slightly lighter crop in 2022. However, the quality is truly outstanding especially in top-level wine growing areas, with intense, fresh, and fine wines. From mid-February onwards, the weather was exceptionally dry, with no rain, low average temperatures and cool nights and days that contributed to a high-quality harvest. The grapes ripened in the final stage in an extraordinary climatic setting, which made it possible to have white grapes with very good acidity and red grapes with intense colors and pronounced acidity. With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, the winemaking team at Dominio Del Plata helped to craft and fine tune this rich and elegant Malbec that has great balance. We carefully handpicked the fruit at the end of March 2022, followed by careful destemming of the grapes. The grapes fermented in concrete tanks with a maximum temperature of 22° Celcius and only a short maceration period. After pressing, the wine aged and matured for an additional 6-months sur lees in concrete. This wine was deliberately not barrel aged to preserve the pure fruit quality and soft tannins. The wine finished 100% malolactic fermentation. After extensive blending trials the final blend was composed, followed by filtering, and finally bottling the wine end of May 2023. Only 3,000 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	24.2	Titrateable Acidity	5.2 g/L	Residual Sugar	1.84 g/L
Alc. by Volume	14.5%	pH	3.65		

SERVING SUGGESTIONS

This wine is extremely versatile and food friendly and the perfect bridge to cross over from Rose to Red Wine. Serve at cellar temperature (56F) with summer barbecue, pork, veal, lamb and even fish, or just sip it on your terrace and imagine the cool Andes breeze....

SUGGESTED RETAIL PRICE

\$18.00

WHY THIS WINE?

For this project we set out to make a very different style of red wine. We wanted to make a fruit-driven wine that has elegant structure, velvet tannins, good ripeness and concentration and some acidity for balance. By fermenting in concrete with 6-month lees contact and not aging in Barrels we crafted a unique red wine that is a great reflection of our maturing vines grown at a high altitude “A Red wine with altitude,” as winemaker Roman Roth likes to say. We are pleased to share this wine with you. Esto es un tinto de Argentina no tiene igual.