



FINCA WÖLFFER MALBEC 2024

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 from Alto Agrelo-Lujan de Cuyo and Tupungato

WINEMAKER'S NOTES

Deep purple, nearly black in the glass. The nose is pure and elegant, with delicate ripe aromas of blueberries, fig, dark berries, and subtle earthiness. On the palate, the wine is beautifully balanced, ripe fruit and silky, velvety tannins work in harmony. It finishes long and smooth, with a touch of classic iodine and layers of concentrated berry character. Savory and incredibly food-friendly, this wine cuts through richness and elevates any meal. Built to last, it promises graceful aging, if you can wait that long to open it.

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.

TECHNICAL DATA

The 2024 vintage is the dream of growers and wine producers. The weather was mild, and although overall mean temperatures were on the warm side, there were no heat spikes. Because the winter of 2023 was very wet and snowy. This meant happy vines during the spring. Also, because there was slightly increased ambient humidity, cool temperatures did not turn into damaging frosts. Fruit set was excellent and the ripening time was nice and slow with the harvest starting about 10-14 days later than in hot years, which means ripe tannins and well-balanced wines. We have a wonderful working relationship with winemaker Gustavo Bertagna and together with Wölffer Estate Winemaker and Partner Roman Roth, we crafted and fine tune this rich and elegant Malbec that has great finesse. We carefully handpicked the fruit, followed by careful destemming of the grapes. The grapes fermented in concrete and stainless-steel 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 at the end of September 2024. Only 4,000 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	23.8	Titrateable Acidity	5.4 g/L	Residual Sugar	2.2 g/L
Alc. by Volume	13.9%	pH	3.78		

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