



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER RED 2018

REDTABLE WINE

REGION

Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata. Wölffer Estate Vineyard co-owner Marc Wölffer owns 210 acres of vines in Mendoza, within the district of Alto Agrelo-Lujan de Cuyo at the base of the Andes, altitude 4,100 feet. In collaboration with Susanna Balbo, *the Aida of Torrontes*, and her fantastic team, the vineyard is sustainably farmed to meet the high quality standards set by Wölffer Estate. An average of 300 sunny days a year, sandy loam soil and an arid, cool climate are ideal conditions for achieving the balance, ripeness and lively acidity that are the hallmarks of Wölffer's signature style: food-friendly, elegant wines reflective of the fruit's distinct *terroir*.

GRAPES

89% Malbec from Jujan de Cuyo
11% Torrontes from Altamira, San Carlos, Valle de Uco

WINEMAKER'S NOTES

Dark almost black in color. Beautiful floral and fruit driven aromas of black berries. The elegant but rich mouth-feel is filled with pure fruit notes, ripe, smooth tannins, soft but playful acidity and a wonderful long finish with great chalk like minerality and finesse. Overall amazing fruit, balanced structure and pure style.

TECHNICAL DATA

2018 was the best growing season since 2013 in Mendoza, Argentina. The quality was fantastic and the yields were excellent - ideal conditions to make a great Malbec based Red Wine.

With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, the winemaking team at Dominio Del Plata helped to craft and fine tune our first release of this special Red wine. We handpicked the Malbec on February 26th, followed by careful destemming of the grapes. The grapes fermented in concrete tanks with a maximum temperature of 22°Celsius. After pressing, the wine aged and matured for additional 4 months sur lees in concrete. The Torrontes was handpicked on February 20th and fermented cold in stainless steel at 14°Celsius to preserve the fresh qualities of the fruit. This wine was deliberately not barrel aged in order to preserve the pure fruit quality and soft tannins. After extensive blending trials the final blend was composed on July 12th, followed by filtering and was finally bottled on October 4th 2018. Only 3000cs cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	23.3	Titrateable Acidity	5.7 g/L	Residual Sugar	2.0 g/L
Alc. by Volume	13.7%	pH	3.5		

SERVING SUGGESTIONS

This wine is extremely fresh and versatile. Serve chilled with summer barbecue, pork, veal and even fish, or just sip it on your terrace and imagine the cool Andes breeze....

SUGGESTED RETAIL PRICE

\$19

WHY THIS WINE?

For this Project we set out to make a very different style of red wine: fruit driven with elegant structure, and soft tannins but good ripeness and concentration. Fermenting in concrete (rather than barrel) with 4 month lees contact and the addition of 11% Torrontes enabled us to craft a unique Red wine intended to be enjoyed chilled. We are pleased to share this wine with you. *Esto es un tinto de Argentina no tiene igual.*