



WÖLFFER ESTATE  
VINEYARD

FINCA WÖLFFER RED 2019  
RED TABLE WINE

**REGION**

*Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata.*  
Wölffer Estate Vineyard co-owner Marc Wölffer owns 85 acres 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 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**

42% Malbec, 29% Cabernet Sauvignon, 8% Syrah, 11% Torrontes

**WINEMAKER'S NOTES**

Dark red almost black in color. Pure fruit of Cassis, ripe peaches and hints of fresh citrus fills the glass. The mouth-feel is rich and elegant, fruit driven and intense but with great balance and wonderful delicate tannins. There is a vibrant freshness coming from the fine acidity and great minerality giving it a clean and pure lively finish and making it a red wine to be enjoyed on hot days. The wine is excellent with food and extremely versatile.

**TECHNICAL DATA**

2019 was a dream year to grow grapes in Argentina. The season was cool, sunny, and had hardly any rain, leading to perfect quality with great freshness, nice (lower) alcohol levels, and good yields - the perfect conditions to make this lighter style Red. We carefully handpicked the fruit end of February 2019, followed by careful destemming of the grapes. The grapes fermented in concrete tanks with a maximum temperature of 22°Celsius and after pressing the wine aged and matured for additional 6 months sur lees in concrete. The Torrontes was also handpicked end of February 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, and malolactic fermentation was strictly avoided to keep the freshness of the acidity. After extensive blending trials, the final blend was composed, followed by filtering and finally bottling on September 10th 2019. Only 3,000 cases were made and shipped to the USA!

**ANALYSIS**

Average Brix at Harvest	22.6	Titrateable Acidity	5.2 g/L	Residual Sugar	2.0 g/L
Alc. by Volume	13.1%	pH	3.55		

**SERVING SUGGESTIONS**

This wine is extremely versatile and the perfect bridge to cross over to chilled Red Wines. 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 per bottle

**WHY THIS WINE?**

For this project we set out to make a very different style of red wine. We wanted to make an amazingly fruit-driven wine that has elegant structure, soft tannins but good ripeness and concentration. By fermenting in concrete with 4-month lees contact, not aging in Barrels and by blending 11% Torrontes we crafted a unique Red wine that should be enjoyed slightly cooler, a Red wine with "altitude!" We are pleased to share this wine with you. *Esto es un tinto de Argentina no tiene igual.*