



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSÉ 2017
ROSÉTABLE 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, “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

41% Malbec, 17% Pinot Noir, 17% Syrah, 10% Cabernet Sauvignon, 5% Sauvignon Blanc, 3% Torrontes, 3% Chardonnay, 3% Bonardo, 1% Chenin Blanc

WINEMAKER’S NOTES

The color is a shiny pale purple with a copper hue. Beautiful aromas fill the glass: citrus, ripe berry and peach with a fine hint of sundried grass like the air in the Argentinian countryside.

The mouth-feel is vibrant with great texture and minerality; wonderful fresh fruit with lovely crisp acidity interwoven by fine creamy yeast notes. The finish is focused and satisfying with a lovely “salty” aftertaste, making this rosé extremely food friendly.

TECHNICAL DATA

2017 was a very good growing season in Mendoza, Argentina. Yields were low and quality was fantastic. In short, perfect conditions to make our signature Wölffer style of rosé. 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 third release of this special rosé. We deliberately selected the different fruit to complement our own Malbec plantings, no bleeding/*saignée* juice was used. The specific lots were hand-picked starting mid-February and finished mid-March 2017. Destemming, crushing and pressing were done gently to preserve the fresh qualities of the fruit, and the juice was chilled and well-settled. Fermentation was slow, done at 63° Fahrenheit in small, stainless steel tanks. Once dry, the young wine was racked of the whole lees and stayed on the fine lees for about 45 days. Extensive blending trials commenced the first week in May, and the final blend was composed, filtered, bottled, and finished with screwcaps at the end of September. 8,925cs cases were made and shipped by boat to the USA!

ANALYSIS

Average Brix at Harvest	21.6	Titratable Acidity	5.7 g/L	Residual Sugar	2.6 g/L
Alc. by Volume	12.5%	pH	3.25		

SERVING SUGGESTIONS

Serve chilled with barbecue, fish or shellfish.

WHY THIS WINE?

Finca Wölffer Rosé is an annual fall rosé introduction. Fashionably premium, yet versatile and approachable, Finca Wölffer Rosé 2017 marks the estate’s commitment to the category. Finca is intended to be enjoyed year-round, celebrated for its food friendliness and admired for its ability to evoke the verve and vivacity loved most about summer in the Hamptons.