



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSÉ 2018

ROSÉ TABLE 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, 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: food-friendly, elegant wines reflective of the distinct typicity of the fruit's *terroir*.

GRAPES

Region: Mendoza (55%, Jujan de Cuyo, 45% Valle de Uco)
52 Malbec, 23% Syrah, 12% Pinot Noir, 8% Cabernet Sauvignon, 3% Torrontes, 2% Chardonnay

WINEMAKER'S NOTES

This wine has a shiny, copper hue and elegant floral aromas of fine ripe sweet fruit, lychee, lemongrass and honeysuckle. The mouth-feel is vibrant and lively with great layers of fruit, a hint of tannin and fine minerality. The finish has nice acidity giving the wine good structure, making this rosé an amazing food partner.

TECHNICAL DATA

2018 was the best growing season since 2013 in Mendoza, Argentina. The quality of fruit was fantastic and the yields were excellent - ideal conditions to make a great rosé!

With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, the winemaking team at Dominio Del Plata helped to craft our fourth release of this special wine. We deliberately selected the different varieties and vineyard sites to complement our own Malbec plantings and 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 raked of the whole lees and remained on the fine lees for about 3 month. Extensive blending trials commenced the last week of April, and the final blend was composed, filtered and, finally, bottled, finished with screwcaps end in August. 11,700cs cases were made and shipped by boat to the USA!

ANALYSIS

Average Brix at Harvest	21.7	Titratable Acidity	5.9 g/L	Residual Sugar	3.0 g/L
Alc. by Volume	12.5%	pH	3.2		

SERVING SUGGESTIONS

WHY THIS WINE?

Finca Wölffer Rosé is an annual fall rosé introduction. High quality, versatile and approachable, Finca Wölffer Rosé 2018 marks the estate's commitment to the Rosé category. This wine 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.



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Serve chilled with summer barbecue, fish or shellfish. Great with Turkey or Veal, or just sip it by the pool and imagine the cool Andes breeze.

SUGGESTED RETAIL PRICE

\$17