



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSÉ 2019
ROSÉ 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

Region - Mendoza Jujan de Cuyo, and Valle de Uco
38% Malbec, 13% Syrah, 10% Pinot Noir, 10% Cabernet Sauvignon, 8% Sangiovese, 5% Bonarda, 8% Torrontes, 5% Sauvignon Blanc and 3% Chenin

WINEMAKER'S NOTES

Shiny light Rose in color. Ripe fruit of pears, baked apple and fresh hay fills the glass. The mouth-feel is elegant and vibrant with refreshing acidity and is beautifully balanced with wonderful layers of clean fruit. There is a classic flinty minerality and a savory long dry finish. It is an amazingly versatile partner to pair with food.

TECHNICAL DATA

2019 was a dream year to grow grapes in Argentina, especially for making Rosé. The season was cool, sunny, and had hardly any rain, leading to perfect quality with great freshness, nice (lower) alcohol levels, and good yields. 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 end of February and finished end of March 2019. 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 fine lees for about 2.5 month. Extensive blending trials commenced the first week in May, and the final blend was composed, filtered and, finally bottled with screwcaps in August 2019. 19,000 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	21.1	Titrateable Acidity	6.5 g/L	Alc. by Volume	12%
pH	3.25	Residual Sugar	2.5 g/L		

SERVING SUGGESTION

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 per bottle

WHY THIS WINE?

The two goals of creating Finca Wölffer Rosé were to bring our distinctly deliberate approach to making sophisticated and elegant Rosé to Argentina and to fulfill a dream of founder Christian Wölffer, to make wine from the land he loved. It is an expression of Hamptons esprit, but from the mountains of Argentina; a Rosé with "altitude." We are pleased to share this wine with you. "Esto es un rosado de Argentina no tiene igual."