



WÖLFFER ESTATE
VINEYARD

FINCA WOLFFER ROSE 2021 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, “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

Region - Mendoza Jujan de Cuyo, and Valle de Uco
50.9% Malbec, 16.6% Pinot Noir, 10.9% Syrah, 4.3% Merlot, 4.1% Torrontes, 3.6% Cabernet Sauvignon, 2.9% Bonarda, 2.1% Semillon, 2.0% Chardonnay. 1.3% Sauvignon Blanc and 1.3% Chenin Blanc

WINEMAKER'S NOTES

Gorgeous pale rose in color with a light purple hue. Stunning fruit aromas of nice berry notes, some fresh kiwi and green papaya fill the glass. The mouth-feel is vibrant and playful and the lovely acidity and the classic minerality make this a very refreshing and food friendly rosé. The wine has good texture and an overall pure fresh fruit character, and the finish is long, satisfying and elegant. It is an amazingly versatile partner to pair with food or just sip and enjoy on its own.

WHY THIS WINE?

The two goals in making the Finca Wölffer Rosé are A) to bring our distinct deliberate and focused approach to making sophisticated and elegant rosé to Argentina and B) to fulfill a dream of founder Christian Wölffer: to make wine from this land he loved. It is an expression of Hamptons esprit, but from the mountains of Argentina, or a “Hamptons rosé with altitude,” as winemaker Roman Roth likes to quip. We are pleased to share this wine with you. Esto es un rosado de Argentina no tiene igual.

TECHNICAL DATA

2021 was a dry and warm year similar to the 2016 vintage. The conditions were perfect to make fresh, delicate and elegant wines. The fruit was in perfect conditions and the harvest started on January 28th with the Pinot Noir and finished on March 10th with Bonarda. 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 eighth release of this special rosé. 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 followed by gentle destemming, crushing and pressing to preserve the fresh qualities of the fruit, the juice was chilled and well-settled. Fermentation was slow, done at 63°F in stainless steel tanks. Once dry, the young wine was racked of the whole lees and stayed on the fine lees for about 2 months. Extensive blending trials commenced the second week in May, (due to Covid the trials were done in The Hamptons with all the samples sent to our winery) and the final blend was composed, filtered and, finally, bottled, finished with screwcaps in June 2021. 34,000 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	20.5	Titratable Acidity	5.6 g/L	Residual Sugar	1.9 g/L
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A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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WÖLFFER ESTATE
VINEYARD

Alc. by Volume 12% pH 3.34

SERVING SUGGESTIONS

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