



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSÉ 2022 A FINCA WÖLFFER SELECTION

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
56% Malbec, 11% Syrah, 11% Pinot Noir, 8% Bonarda, 7% Cabernet Sauvignon, 3.5% Torrontes, 3.5% Sauvignon Blanc

WINEMAKER’S NOTES

Gorgeous pale, copper rose in color. Fresh floral fruit aromas with lime zest, minerality, fresh cut grass, orange blossoms and fresh cantaloupe fill the glass. The mouthfeel is vibrant and fruity with amazing limestone mid-pallet, this wine is very soft, creamy and savory. The acidity is beautifully balanced by fruit and elegant concentration and the finish is long, which goes on for a long time. It is an amazingly versatile wine to pair with food or just sip and enjoy on its own.

TECHNICAL DATA

Spring frosts resulted in a slightly lighter crop in 2022. However, the quality is truly outstanding especially in top-level wine growing areas, with intense, fresh and fine wines. From mid-February onwards, the weather was exceptionally dry, with no rain, low average temperatures and cool nights and days that contributed to a high-quality harvest. The grapes ripened in the final stage in an extraordinary climatic setting, which made it possible to have white grapes with very good acidity and red grapes with intense colors and pronounced acidity. 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 ninth 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 first week in May and the final blend was composed, filtered and, finally, bottled, finished with screwcaps in July and August 2022. 26,631 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	21.1	Titrateable Acidity	6.1 g/L	Residual Sugar	3.8 g/L
Alc. by Volume	12%	pH	3.25		

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

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.*