



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSE 2024 A FINCA WÖLFFER WINE

REGION

Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata.
Wölffer Estate Vineyard co-owner Marc Wölffer cultivates 85 acres of vines in Mendoza's Alto Agrelo-Lujan de Cuyo district, situated at the base of the Andes at 4,100 feet. Guided by Wölffer Estate's commitment to sustainability, the vineyard thrives under careful stewardship. With over 300 sunny days a year, the region's arid, cool climate and sandy loam soil create the perfect conditions for achieving balance, ripeness, and lively acidity—hallmarks of Wölffer's signature style, where European elegance meets the distinct character of the terroir.

GRAPES

Region -Mendoza /Agrelo and Tupungato
61% Malbec, 17% Cabernet Sauvignon, 13% Syrah, 5.5% Sauvignon Blanc, 2% Torrontes, 1.5% Semillon

WINEMAKER'S NOTES

A radiant salmon hue with a delicate rose petal tint, this rosé offers enticing aromas of ripe cantaloupe, peach, and elegant floral notes, accented by a touch of hay. The palate is refined and refreshing, yet smooth and beautifully layered. Dry and food-friendly, it highlights Malbec's signature berry notes alongside striking minerality and precision. Grown at an altitude of 4,100 feet, this vibrant and sophisticated rosé showcases elegance and freshness and has the potential to age gracefully for years to come.

WHY THIS WINE?

The vision behind Finca Wölffer Rosé is twofold: to bring our distinct, deliberate approach to crafting elegant rosé to Argentina and to honor founder Christian Wölffer's dream of making wine from the land he cherished. This wine captures the spirit of the Hamptons, reimagined at high altitude in the mountains of Argentina—or as winemaker Roman Roth puts it, "a Hamptons rosé with altitude." We are proud to share this one-of-a-kind Argentine rosé with you. *Esto es un rosado de Argentina no tiene igual.*

TECHNICAL DATA

The 2024 growing season was a dream for growers and wine producers. The weather was mild, and although overall mean temperatures were on the warm side, there were no heat spikes. Because the winter of 2023 was very wet and snowy, the vines were happy during the spring. Also, because there was slightly increased ambient humidity, cool temperatures did not turn into damaging frosts but brought forward plenty of pure clean and ripe fruit. The harvest was about 10 days later than normal, which means slow ripening and well-balanced wines. With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, Gustavo Bertragna our partner in Argentina crafted this special rose. We deliberately selected the different varieties and vineyard sites to complement our own Malbec plantings and no bleeding/saignee 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 in May and the final blend was composed, filtered and, finally, bottled, finished with screwcaps in July 2024. 4000 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	23.7	Titrateable Acidity	5.4 g/L	Residual Sugar	2.2 g/L
Alc. by Volume	12%	pH	3.7		

SERVING SUGGESTIONS

Serve chilled with oysters, clams, summer barbecue, fish. Great with chicken dishes or veal or just sip it by the pool and imagine the cool Andes breeze.

SUGGESTED RETAIL PRICE

\$17.00