



WÖLFFER ESTATE  
VINEYARD

**FINCA WÖLFFER ROSÉ 2025**  
A FINCA WÖLFFER WINE

**REGION**

*Appellation: Mendoza, Agrelo and Tupungato, 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**

57% Pinot Noir, 19.5% Cabernet Sauvignon, 10.5% Malbec, 5.5% Torrontes, 4.5% Chenin Blanc, 2% Semillon and 1% Sauvignon Blanc

**WINEMAKER’S NOTES**

Brilliant pale salmon in color, this rosé offers enticing aromas of fresh and vibrant peach and apricot notes wrapped with a lovely hint of citrus fruit. The mouthfeel is elegant and has perfect concentration, balancing clean fruit notes with bright refreshing acidity and classic minerality. The finish reflects the way fruit ripens at high altitude, giving real focus and a long umami flintiness, making it the perfect food wine. It will also 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 season started well with low incidence of severe frosts. Spring, budbreak was largely uniform, while dry conditions during flowering favored good fruit set. The 2025 summer showed average temperatures slightly above the historical mean, with short but intense heat waves in January and February; under these conditions, canopy management proved to be a key factor in preventing heat stress and ripening imbalances. Rainfall remained below the historical average, significantly reducing fungal disease pressure. Veraison was uniform, and ripening was slow and progressive, allowing for an appropriate balance between sugar accumulation and phenolic maturity. The 2025 harvest benefited from moderate water restriction and good diurnal temperature range that had a positive impact on grape quality. Yields ranged from medium to medium-low levels; the Uco Valley recorded restrained yields with high phenolic concentration, while Luján de Cuyo showed an excellent balance between crop load and quality, with outstanding polyphenolic maturity. Vineyard health was very good to excellent throughout the entire season. 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° 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 with screwcaps on July 22, 2026. 5,000 cases were made.

**ANALYSIS**

|                         |       |                     |         |                |         |
|-------------------------|-------|---------------------|---------|----------------|---------|
| Average Brix at Harvest | 20.2  | Titrateable Acidity | 6.0 g/L | Residual Sugar | 2.5 g/L |
| Alc. by Volume          | 11.4% | pH                  | 3.42    |                |         |

**SERVING SUGGESTIONS**

Serve chilled with oysters, clams, summer barbecue /Asado, fish dishes. It is a very versatile wine that also will be great with chicken or veal or just sip it by the pool and imagine the cool Andes breeze.

**SUGGESTED RETAIL PRICE**

\$17.00