



## VILLA WOLF 2020 Gewürztraminer

**A delightfully exotic and aromatic white wine that pleases the palate with a tantalizing tingle of spice.**

Villa Wolf Gewürztraminer is clean, fruity and wonderfully light on its feet. It shows off the exotic aromatic charm of the variety without becoming heavy or ponderous. Harvested at optimal ripeness, the wine has a deliciously juicy texture and a delightfully delicate aroma of spice and fresh roses. It is very refreshing to drink on its own and makes a perfect accompaniment to spicy cuisines and pungent cheeses, such as Munster, a classic pairing.

### THE VILLA WOLF WINERY

Founded in 1756, the Villa Wolf winery was a successful and highly regarded wine estate for more than two centuries. Ernst Loosen, owner of Dr. Loosen, took over the winery in 1996, launching a dramatic revival of the estate's quality and reputation. The Villa Wolf varietal line-up features exceptionally affordable, classic Pfalz wines made from traditional grape varieties. The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany. Because it is one of the warmer and drier areas of cool-climate Germany, wine grapes do quite well here, where it is possible to achieve full ripeness in every vintage.

### THE 2020 VINTAGE

Because of its very early start, the 2020 growing season caused some viticultural concerns from the very beginning. But thanks to the intuition and exertions of our very dedicated vineyard team, this year turned out to be extraordinary. To put it in perspective, Patrick Möllendorf, head winemaker at Villa Wolf, commented that 2020 "reminds me a lot of the harmonious 2012 vintage, which had conditions that were almost as ideal as this year and produced wines that now show enormous aging potential."

**WINE ENTHUSIAST 2021**  
**TOP 100**  
**BEST BUYS**  
(2019 vintage)



### TECHNICAL INFO

**Appellation:** Pfalz, Germany

**Viticulture:** Sustainable, according to strict German environmental regulations.

**Vinification:** Fermentation and maturation in stainless steel tanks. No malolactic fermentation. Light filtration before bottling. No other filtering or fining.

**Alcohol:** 12.0%

**Residual Sweetness:** 18.0 grams/liter

**Total Acidity:** 5.9 grams/liter

**UPC:** 183103000020

### NUTRITION INFO

**Calories:** 111 per serving (5 oz.)

**Carbohydrate & Sugar:** 2.7 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Nut Free**

**Vegan**