



VILLA WOLF 2022 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 2022 VINTAGE

The Pfalz region experienced another very challenging viticultural thrill ride in 2022 because of extreme weather throughout the growing season. A cool spring was followed by a long, hot and dry summer, and then rain came at exactly the wrong time once harvest was underway. Thanks to the meticulous sorting required by the weather, the wines are fine, fruity and complex, with beautifully balanced acidity. As always, diligent efforts in the vineyards enabled us to make the most of a challenging year.

Wine Enthusiast – Best Buy –

"Slightly sweet and juicy, highly aromatic white, showing modest flavors of pink grapefruit sorbet and lychee, with candied orange peel on the finish." – May 2024

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: 11.5%

Residual Sweetness: 19.4 grams/liter

Total Acidity: 5.8 grams/liter

UPC: 183103000020

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 2.8 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan