



## VILLA WOLF 2022 Pinot Gris

**A dry, full-bodied white wine with depth, structure and a grapey fruitiness. It is delicious on its own and fantastic with food.**

The Pinot Gris grape variety was first vinified separately here in the Pfalz region, and Germany is second only to Italy in acres planted. Villa Wolf Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture. The wine is made in a combination of large, neutral oak casks for depth and complexity; concrete tanks for a rounded texture; and stainless steel to preserve freshness and enhance the vibrant fruit. It is an excellent partner for salmon, chicken, pork or savory vegetarian dishes.

### 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.



#### TECHNICAL INFO

**Appellation:** Pfalz, Germany

**Viticulture:** Sustainable

**Vinification:** Fermentation in neutral oak, concrete and stainless steel. No malolactic fermentation.

**Alcohol:** 12.5%

**Residual Sweetness:** 8.9 grams/liter

**Total Acidity:** 6.2 grams/liter

**UPC:** 183103000167

#### NUTRITION INFO

**Calories:** 110 per serving (5 oz.)

**Carbohydrate & Sugar:** 1.3 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**