



VILLA WOLF 2022 Riesling

A medium-bodied, off-dry Rhine valley Riesling with ripe fruit flavors and a characteristically stony structure.

This classic, off-dry Pfalz Riesling is sourced from vineyards throughout the region and reflects the fresh and balanced style that all Villa Wolf wines strive to achieve. It beautifully captures the peachy fruit and stony structure that are characteristic of Rieslings grown in the sandy loam soils and warm, sunny climate of the Pfalz. Refreshing and delicious on its own, it also pairs well with cheeses and savory dishes involving chicken or pork.

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 –

"Friendly and easy to enjoy, with a touch of sweetness embracing the mix of orchard and stone fruit. Moderate length." – May 2024

TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable, according to strict German environmental regulations.

Vinification: Fermentation and maturation in stainless steel tanks. Malolactic fermentation is avoided in order to maintain lively acidity. Light filtration before bottling. No other filtering or fining.

Alcohol: 11.0%

Residual Sweetness: 23.3 grams/liter

Total Acidity: 6.8 grams/liter

UPC: 183103000181

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 3.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

THIS RIESLING IS:

