



VILLA WOLF 2023 Pinot Noir Rosé

A perfectly balanced, food-friendly Rosé that displays the fruity delicacy of Pinot Noir on a fine mineral frame.

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards that are farmed expressly for the purpose of producing a true rosé (no *saignée* or coloring with red wine). Only perfectly ripe, healthy grapes are selected. Upon harvest the fruit is given a brief maceration (four to six hours) to extract a lovely pink color from the Pinot Noir grapes. The wine is delicate and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

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 2023 VINTAGE

The growing season in 2023 began on a positive note with ample rainfall leading to ideal soil moisture levels. However, from May to August, the Pfalz region experienced drought-like conditions similar to those of the 2018 and 2020 vintages. Despite this, the dry weather actually benefited the vines, leading to optimal flowering and bountiful fruit set. Heavy rainfall in late August prompted an expedited harvest, spanning a mere two-and-a-half weeks compared to the typical five week time frame. While the 2023 vintage posed several challenges, the successful adaptations and hopeful outcomes made it an overall triumph!



TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable

Harvest: No over-ripe or botrytis-affected fruit

Vinification: Brief maceration to extract color. Fermentation in stainless steel. No malolactic. Light filtration before bottling. No fining.

Alcohol: 12.5%

Residual Sweetness: 9.6 grams/liter

Total Acidity: 7.3 grams/liter

UPC: 183103000174

NUTRITION INFO

Calories: 111 per serving (5 oz.)

Carbohydrate & Sugar: 1.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan