



VILLA WOLF 2023 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 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 demanding challenges, our team was up to the task and we had a very successful harvest.



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: 18.7 grams/liter

Total Acidity: 7.0 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