



VILLA WOLF 2023 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 stainless steel to preserve freshness and enhance the vibrant fruit. The 2023 vintage has an enticing citrus and pear aroma, complemented by a touch of dusty minerality. The wine is creamy and smooth, featuring nutty notes, generous spiced pear, white peach, and a well-balanced, mouthwatering acidity.

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

Vinification: Fermentation in stainless steel.
No malolactic fermentation.

Alcohol: 12.5%

Residual Sweetness: 8.1 grams/liter

Total Acidity: 7.1 grams/liter

UPC: 183103000167

NUTRITION INFO

Calories: 110 per serving (5 oz.)

Carbohydrate & Sugar: 1.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan