



VILLA WOLF 2023 Riesling Dry

An engaging dry Riesling from the Rhine valley, with fruity aromatics and a stony texture. A welcome guest at any dinner table!

This modern-style dry Riesling is sourced from vineyards throughout the Pfalz region and reflects the fresh and balanced taste 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, savory vegetarian dishes, and anything involving fish, 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 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
Harvest: No over-ripe or botrytis-affected fruit
Vinification: Fermentation and maturation in stainless steel tanks. No malolactic fermentation. Light filtration before bottling. No fining.
Alcohol: 12.0%
Residual Sweetness: 7.0 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 183103000549

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbohydrate & Sugar: 1.0 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

