



VILLA WOLF 2024 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 2024 VINTAGE

While the Pfalz region was spared the frost and hail that hit the northern growing regions, it still faced persistent rainfall and disease pressure throughout the growing season. Flowering was extended and uneven, complicating development and encouraging botrytis. Precise, diligent vineyard work was required to maintain vine healthy and fruit quality. Harvest was swift and selective, and yields were average with modest sugar levels. The resulting wines are fresh and fruit-driven, with a balanced, food-friendly structure and impressive purity. It's a vintage that delivers honest, regional-character and vitality.



TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable

Vinification: Fermentation in stainless steel.
No malolactic fermentation.

Alcohol: 12.0%

Residual Sweetness: 7.3 grams/liter

Total Acidity: 7.3 grams/liter

UPC: 183103000167

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 1.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan