



VILLA WOLF 2024 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 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

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: 11.5%

Residual Sweetness: 11.5 grams/liter

Total Acidity: 7.4 grams/liter

UPC: 183103000174

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbohydrate & Sugar: 1.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan