



VILLA WOLF 2024 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 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: Fermentation and maturation in stainless steel tanks. No malolactic fermentation. Light filtration before bottling. No fining.

Alcohol: 12.0%

Residual Sweetness: 8.6 grams/liter

Total Acidity: 7.2 grams/liter

UPC: 183103000549

NUTRITION INFO

Calories: 107 per serving (5 oz.)

Carbohydrate & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

