



Wachenheimer Belz vineyard



Winemakers Patrick Möllendorf and Sumi Gebauer

VILLA WOLF 2015 Wachenheimer Belz Riesling

VILLA WOLF ESTATE WINES

Villa Wolf estate-grown Rieslings are made from single-vineyard sites in Wachenheim and Forst. They are produced in the traditional dry (Trocken) style of the Pfalz, and only one wine is made from each estate vineyard.

ABOUT THE WINEMAKERS

Patrick Mollendorf and Sumi Gebauer met while working in the cellar at Dr. Loosen. Together they now manage the entire winemaking process at Villa Wolf, from vine to cellar. They share Ernst Loosen's philosophy that great wines are created on the vine, so they employ sustainable practices to foster a balanced environment in the vineyards.

THE VINEYARDS OF WACHENHEIM

The village of Wachenheim lies at the center of the esteemed "Mittelhaardt" area of the Pfalz, which historically has been the source of the region's finest wines. The Belz (pronounced "BELTS") vineyard, one of the finest in the village of Wachenheim, is the only site in the area with a significant amount of chalk (shell limestone) in the soil. It produces distinctive wines with a rounded structure and an engaging grapefruit note in the aroma. This premier cru site is wholly owned by the Villa Wolf estate.

THE 2015 VINTAGE

After a dry winter and a very hot summer, the vines had been a bit stressed, but in a positive way, producing grapes that were small and very aromatic. We harvested perfectly ripe grapes in a record-breaking pace, finishing at the end of September.

WINEMAKING NOTES & TECHNICAL INFO

- **Grape Variety:** 100% Riesling
- **Vineyard Source:** Wachenheimer Belz (monopole vineyard)
- **Soil Type:** Weathered sandstone and limestone
- **Vinification:** Fermented with native yeasts in stainless.
Matured on the full lees for 12 months before bottling.
Light filtration before bottling. No other filtering or fining
- **Alcohol:** 12.5%
- **Residual Sweetness:** 6.9 grams/liter
- **Total Acidity:** 6.8 grams/liter
- **UPC:** 183103000525

