



Pfalz region vineyards



Owner Ernst Loosen

VILLA WOLF 2018 Gewürztraminer



THE VILLA WOLF WINERY

Founded in 1756, the J.L. Wolf estate (now called Villa Wolf) was a successful and highly regarded winery for more than two centuries. Ernst Loosen, owner of the Dr. Loosen estate, 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 REGION

The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany, directly north of France's Alsace region. The low-lying Haardt mountains protect the area from cold, wet Atlantic weather, making it one of the warmer and drier areas of Germany. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony structure.

VILLA WOLF GEWÜRZTRAMINER

Villa Wolf Gewürztraminer is clean, fruity and wonderfully light on its feet. It shows off the aromatic charm of the variety without becoming heavy or ponderous. Harvested at optimal ripeness, the wine has a deliciously juicy texture and a delightfully delicate aroma of spice and fresh roses. It is very refreshing to drink on its own and makes a perfect accompaniment to spicy cuisines and pungent cheeses, such as Munster, a classic pairing.

THE 2018 VINTAGE

The growing season in the Pfalz started early and the summer was very hot and dry, which led to an early harvest. The yields were excellent compared to the small 2017 vintage, and we were very happy to have such healthy grapes and high quality. The 2018 harvest period was unproblematic and quite smooth. Because of the dry weather conditions and the healthy state of the grapes there was no need to rush, giving us time for careful selection and very gentle handling in the cellar.

TECHNICAL INFO

Grape Variety: Gewürztraminer

Appellation: Pfalz, Germany

Viticulture: Sustainable, according to strict German environmental regulations.

Harvest Selection: No overripe or botrytis-affected fruit is allowed.

Vinification: Fermentation and maturation in stainless steel tanks.

Malolactic fermentation is avoided in order to maintain lively acidity.

Light filtration before bottling. No other filtering or fining.

Alcohol: 11.8%

Residual Sweetness: 18.4 grams/liter

Total Acidity: 6.2 grams/liter

UPC: 183103000020