



Pfalz region vineyards



Winemaker Ernst Loosen

VILLA WOLF 2018 Pinot Blanc

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 PINOT BLANC

Villa Wolf Pinot Blanc is an elegant and easy drinking wine. Fresh and bright aromas come from picking the fruit at the optimal ripeness. This medium-bodied dry wine is complex, and off dry, with just the right amount of acidity creating a great balance. It is light and fruity enough to enjoy on its own but also pairs well with food.

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: Pinot Blanc

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: 12.0%

Residual Sweetness: 8.7 grams/liter

Total Acidity: 6.3 grams/liter

UPC: 810404020104

