

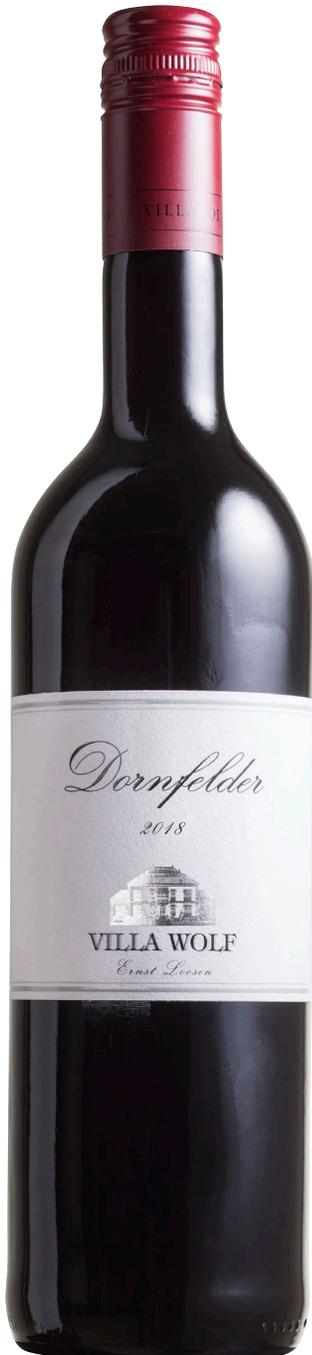


Pfalz region vineyard



Owner Ernst Loosen

VILLA WOLF 2018 Dornfelder



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. These value-priced wines combine Villa Wolf estate-grown fruit with grapes from contracted growers throughout the region.

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. Wine grapes do quite well here where it is possible to achieve full ripeness in every vintage. 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 DORNFELDER

Dornfelder is an extremely popular German hybrid that is based on four classic grape varieties: Lemberger (Blaufränkisch), Portugieser, Frühburgunder and Trollinger. It produces fruity, medium-bodied wines with deep color and good acidity. Made in a medium-sweet fruit-driven style, its lightly floral aroma, with flavors of plums and cherries, is balanced by velvety tannins. It has an intense color and pairs well with a wide variety of foods.

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

Appellation: Pfalz, Germany

Viticulture: Sustainable, according to strict German environmental regulations.

Vinification: Fermented and matured in stainless steel.

Alcohol: 10.5%

Residual Sweetness: 31.3 grams/liter

UPC: 183103000716