



VILLA WOLF 2018 Pinot Noir

A deliciously affordable and approachable Pinot Noir that delivers true varietal character and pure Pinot pleasure.

Pinot Noir has a long tradition in the Pfalz region, where it is known as Spätburgunder. The Villa Wolf Pinot Noir is warm and medium-bodied, with a firm acid structure. Its bright black-cherry fruit is juicy, ripe, and forward, with a spicy midpalate and lingering finish. A minimum of twelve months of aging in used French oak barriques gives the wine a smoky depth and a nice touch of earthy tannins. It's an excellent, approachable red wine for everyday dining.

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 and we were very happy to have such healthy grapes and high quality. The 2018 harvest period was unproblematic and relaxed. 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.

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.

[90] Wine Enthusiast

"Easydrinking, crisply concentrated red marked by pert red cherry and plum flavors edged by delicate char and smoke. Solidly made and priced quite reasonably, it's a super find" – April 2021

TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable, according to strict German environmental regulations.

Harvest Selection: Selective hand picking. Harvested at optimal ripeness for a pure, clean style. No overripe fruit is allowed.

Vinification: 100% de-stemmed. Cold maceration before fermentation. Cool fermentation (18–20°C) in stainless steel. Half of the cuvée is matured for 15–18 months in barriques (30% new) to add depth and complexity; half in stainless steel to preserve freshness.

Alcohol: 13.5%

Residual Sweetness: 3.9 grams/liter

Total Acidity: 4.9 grams/liter

UPC: 183103000310

SRP: \$16

FEEL-GOOD FACTS

Serving Size: 5 fl oz (148 ml)

Servings per Container: 5

Low Carbs: 0.6 grams per Serving

Zero Fat or Cholesterol

No Added Sugar

All Natural

Sustainably Grown

Pesticide and Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

