

Pinot Noir, Villa Wolf (Ernst Loosen)



Origin

Country	Germany
Wine Region	Pfalz
Winery	Villa Wolf (Ernst Loosen)

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	Destemming, fermentation at 20 – 24 °C, pressing and maturation.
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Ageing	50% of the wine is matured in stainless steel tanks for 12-15 months. 50% of the wine is aged in used French barriques for 12 – 15 months.
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Awards and Certificates	Wine Enthusiast: 90 points for vintage 2018
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Description

In Brief	The goal at Villa Wolf is to produce wines that express the pure, authentic terroir of the Pfalz. Made in the classic style of the Pfalz, Villa Wolf wines are dry and full-bodied, with fully ripe fruit flavours and a characteristic stoniness in the aroma. To preserve the naturally high quality of the vineyards, we employ sustainable viticultural practices and emphasize gentle handling of the fruit through traditional, minimalist winemaking. This is a very grown-up Pinot Noir for the price.
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Tasting notes	A warm and medium-bodied wine with a firm acid structure. Its dark cherry fruit is juicy, ripe and forward, with a spicy mid-palate. Minimum twelve months of barrique aging gives the wine a smoky depth and a nice touch of earthy tannins.
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Food Pairing	An ideal match for roasted lamb, smoked salmon and feathered game, like quail or pheasant.
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Notes

