



WINES FROM CERTIFIED ORGANIC VITICULTURE





#### THREE HUNDRED AND FIFTY VINTAGES

The Wittmanns and their forbears have been winegrowers in Westhofen since the 17th century. The experience of some 350 vintages and fifteen generations has grown into the family's invaluable patrimony.

#### THE WONDER OF BALANCE

The Wittmann family estate has been certified organic since 1990, and biodynamic since 2004. The vines repay these efforts with balance and health, the wines with depth and precision.

#### DYNAMIC TENSION – HIDING BEHIND A VEIL OF TRANQUILLITY

Gentle hillsides rise in the countryside around Westhofen,
but underneath each one of them lie millions of years
of sedimentation and compression, which have produced the
most widely varied geologic formations.

One can taste this in the wines.





#### AULERDE VDP.GROSSE LAGE

Southerly orientation, a hillside gently sloping down toward the village; this is our warmest site, yielding grapes that ripen very early. The core parcel consists of heavy clay marl with small portions of loessic loam and limestone, while the subsoil is dominated by yellow and gravelly clayish sand. Our vines in this site are nearly seventy years old and planted to great density. The wines are fascinating, each and every year, for their seductive ripeness, truly exotic fruit aromas and cool refinement of character.

## KIRCHSPIEL

The Kirchspiel opens like an antique amphitheatre down towards the Rhine, and receives the sun's very first rays in the morning. The vineyards here, with their east-to-southeast orientation, are protected from the cold west winds and so enjoy an outstanding microclimate. Above all it is the clay marl with limestone deposits – as well as weathered limestone loam – which gives the Kirchspiel its unmistakeable character. A seductive aromatic profile, elegance and refinement, as well as notable freshness and spice, are the wines' defining characteristics.





# BRUNNENHÄUSCHEN

Although exposed toward the south, the Brunnenhäuschen ripens very late. This comes about because of the site's elevation, up to 240 metres above sea level, coupled with the brisk westerly wind that keeps temperatures consistently cool. Clay marl with limestone and limestone rock define the precise and concentrated character of the wine. In addition, there are partial sections of terra rossa, red soils with an elevated content of iron oxide, which impart a creamy minerality to the Rieslings.

## MORSTEIN VDP.GROSSE LAGE

Morstein is the centrepiece of a pure south-facing hillside, between 180–240 metres elevation. Underneath a top layer of heavy clay marl soils with limestone deposits lies an aquiferous layer of rocky limestone, which optimally provides the vines with nutrients and minerals. Riesling ripens here very late despite the southern exposure, which encourages a cool aromatic arc, frequently presenting notes of stone fruit and white pepper. The wines are characterised by a dazzling expression of fruit and body, and even when young make perfectly clear that they possess limitless potential for development, with crystalline complexity as well as an uncanny sense of depth.





#### WEINGUT WITTMANN

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