



WEINGUT WITTMANN 2020 Estate Riesling Trocken

A beautifully proportioned dry Riesling from the leader of Biodynamic viticulture in Germany's Rheinhessen region.

The Wittmann Estate Riesling Trocken is harvested by hand from estate-owned vineyards around the village of Westhofen, in the southern part of the Rheinhessen region. It is fermented with native yeasts and matured in large, neutral oak casks. This forceful, yet elegant, Riesling shows the stately character of this region and the artistic sensibilities of the Wittmann family.

THE WITTMANN ESTATE

The Wittmann estate has as its foundation the pursuit of balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. Owner Philipp Wittmann has no doubt that this complex character can only be created in the vineyard, so attention to detail in the viticulture is of primary importance. Philipp works for natural balance in the vineyards, in order to harvest grapes that have fully developed flavors and a well-balanced structure.

The Rheinhessen is a vast area of rolling hills in the knee of the Rhine river, near Mainz. The southern Wonnegau district, where Wittmann is located, is based on limestone, with a mix of topsoils, including clay, marl and loess.

THE 2020 VINTAGE

Overall, we are quite happy with the 2020 vintage in Rheinhessen. We harvested picture-perfect grapes in excellent weather conditions, and the vintage looks to be somewhere between 2018 and 2019 in style. The wines are not as creamy and rich as 2018, and not as elegant and subtle as 2019. So, in general, it's a more fresh and well-balanced year, with well-defined aromatics, chiseled minerality and plenty of tension on the palate.

[93] James Suckling

"Wonderful peach, melon, and floral nose. Concentrated, racy and filigree with intense, chalky minerality at the long, polished, and playful finish."
– Stuart Pigott, August 2021

TECHNICAL INFO	NUTRITION INFO
Appellation: Rheinhessen	Calories: 105 per serving (5 oz.)
Soil Type: Clay, marl, loess and limestone.	Carbohydrate & Sugar: 0.7 grams per serving
Vinification: Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months..	Fat & Cholesterol: None
Alcohol: 12.0%	Sustainably Grown
Residual Sweetness: 4.8 grams/liter	Pesticide & Herbicide Free
Total Acidity: 7.9 grams/liter	GMO Free
Total Production: 6,600 cases	Gluten Free
UPC: 810404020296	Vegan



Certified Biodynamic