



## WEINGUT WITTMANN 2020 Estate Weisser Burgunder

**A sophisticated and full-bodied Pinot Blanc from limestone-rich vineyards that are farmed Biodynamically.**

The Estate Weisser Burgunder is harvested exclusively from sites in the Rheinhessen village of Westhofen that have limestone soil. It is fermented naturally in large, neutral oak casks. This is a serious Pinot Blanc, with excellent density, concentration and structure. Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties.

### 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

*"Deep and subtle nose with a complex interplay of white fruit, herbs and yeasty notes from long sur-lie maturation. Long, dry finish."*

– Stuart Pigott, August 2021

#### TECHNICAL INFO

**Grape Variety:** 100% Weisser Burgunder (Pinot Blanc)

**Viticulture:** Certified Biodynamic

**Vinification:** Native yeast fermentation in stainless steel and large, neutral oak casks.

**Alcohol:** 12.5%

**Residual Sweetness:** 2.4 grams/liter

**Total Acidity:** 6.2 grams/liter

**Total Production:** 1,950 cases

#### NUTRITION INFO

**Calories:** 106 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.3 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**



Certified Biodynamic