



WEINGUT WITTMANN 2021 Estate Grauer Burgunder

A rich and full-flavored Pinot Gris from limestone-rich vineyards that are farmed biodynamically.

Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties. The Estate Grauer 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, producing a richly creamy wine full of pear and nutty fruit flavors. Broad and round in texture, it retains an elegant tautness that is the signature of this excellent estate.

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 2021 VINTAGE

A cool spring significantly delayed bud break, and rainy, warm weather gave us a variety of viticultural challenges. To counter the delayed vegetative growth, we undertook a rigorous green harvest that reduced the number of grapes in the vineyards, all by sustainable methods. Harvest kicked off on September 24 and required an especially strong focus on selective passes. But fine autumn weather gave us plenty of hang time, and cool nights encouraged the development of intense aromatics while preserving acidity. We ultimately brought in a classic Rhine vintage, in the best sense of the word. The wines have moderate alcohol levels, a rich, fruity, and aromatic expression, and a refreshing yet round acidity.

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:** 12.0%
- Residual Sweetness:** 2.3 grams/liter
- Total Acidity:** 7.7 grams/liter
- Total Production:** 1,800 cases

NUTRITION INFO

- Calories:** 103 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