



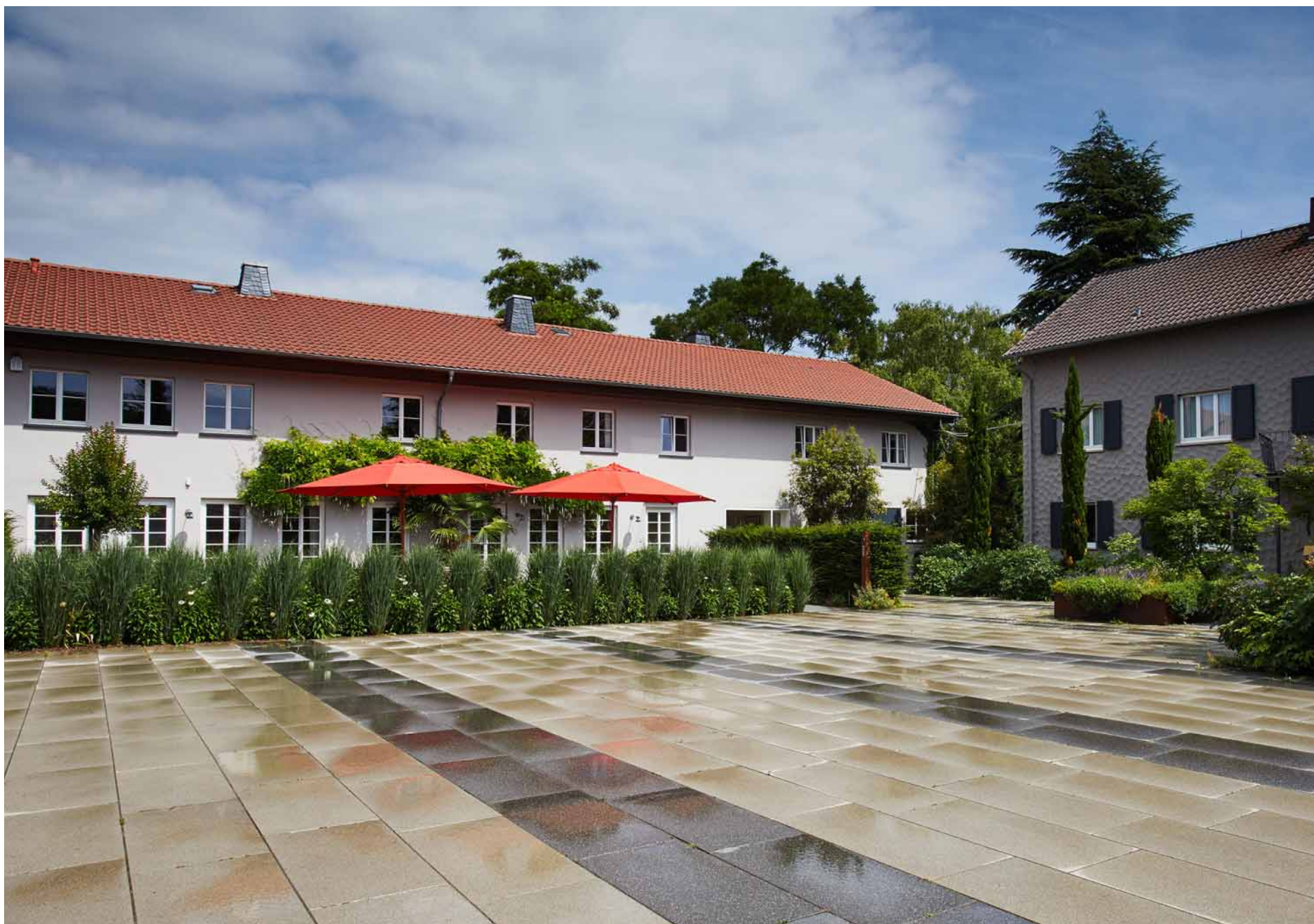
WITTMANN (RHEINHESSEN)

- One of the leading estates of the Rheinhessen region.
- Intense, powerful wines from top vineyard sites based on limestone soil.
- Family winegrowing tradition since 1663.
- Now owned by Philipp & Eva Wittmann.
- Philipp's father was a pioneer in organic viticulture in the early 1990s.
- The entire 62-acre estate was converted to Biodynamic farming in 2004.
- Entry-level line of "100 Hills" wines are certified Organic.
- Average annual production: 15,000 cases.

Germany's Winemaker of the Year 2014 (*Gault Millau*)



THE WITTMANN ESTATE



RHEINHESSEN

GERMANY'S LARGEST WINEGROWING REGION

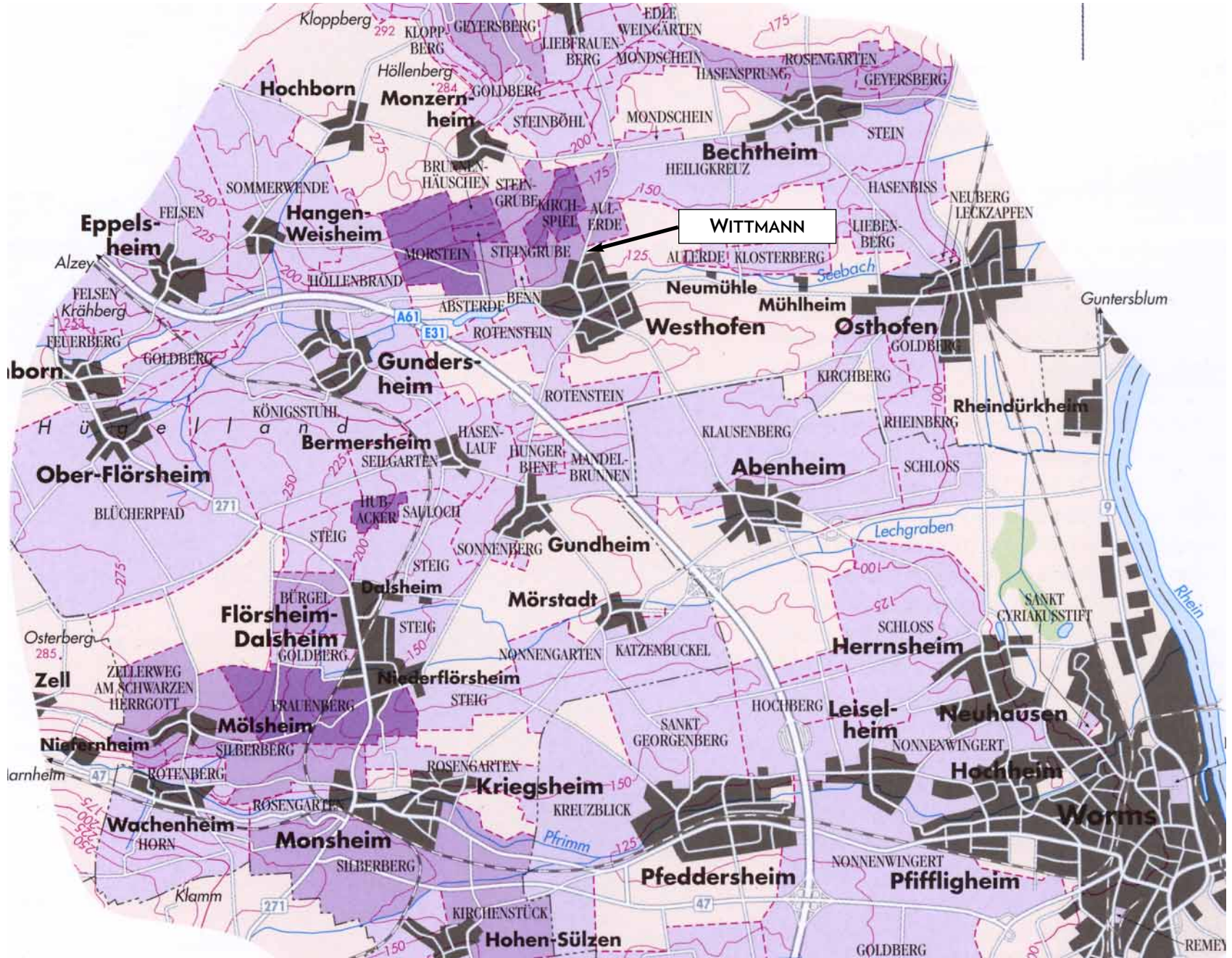
- The ancient Romans cultivated the vine and made wine here
- The oldest German vineyards mentioned in official records were located in Rheinhessen

NATURAL CONDITIONS OPTIMAL FOR PRODUCTION OF TOP-QUALITY WINE:

- Geographic situation and topography
- Protected to the west by the Donnersberg Massif
 - Close proximity to the Rhine River
 - Stony soils of clay and loam
 - ‚The land of a thousand hills‘
- More than 1,500 annual hours of sunshine
- Only 500 mm of precipitation per year
- Among the driest regions in Germany



WONNEGAU DISTRICT



AULERDE GROSSE LAGE



owl-er-deh

(Potter's Earth)

Heavy clay & marl soil.

Wittmann's warmest site.

Ripe, seductive wines.

BRUNNENHÄUSCHEN GROSSE LAGE



brew-nen-hoy-shen

(Little Fountain House)

Clay & limestone soil.

Cool site at top of slope.

Precise, concentrated wines.

KIRCHSPIEL GROSSE LAGE



kersh-speel

(Hill of Cherry Trees)

Clay & marl with limestone.

Excellent southeast exposure.

Elegantly aromatic, refined wines.

MORSTEIN GROSSE LAGE



mor-stine

(Marker Stone)

Clay & marl with limestone.

Ideal southern exposure.

Complex, deeply expressive wines.

LIMESTONE & LOAM SOIL



THE WITTMANN CELLAR



THE WITTMANN RANGE OF WINES



ENTRY-LEVEL WINES

ESTATE WINES

ERSTE LAGE

GROSSE LAGE