



WITTMANN 2021 “100 Hills” Riesling Dry

A fresh and fruit-filled dry Riesling from organic vineyards in the bucolic hills of Germany’s Rheinhessen region.

The entry-level “100 Hills” wines are produced from about 40% estate-harvested fruit, with the remainder sourced from other local growers who are certified organic by the European Union. The fruit is harvested by hand, fermented naturally and matured in 50% stainless steel tanks and 50% large, neutral wooden casks. This combination retains the lively, bright fruit while bringing an extra dimension of texture from maturation in wood. It’s an elegant and invigorating dry-style Riesling that’s priced for everyday enjoyment.

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. Wine grapes have been cultivated here since Roman times, and many different grape varieties are grown, including the Pinots.

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.

[88] Wine Enthusiast

“This shows almost a light fizz up front, as some German Rieslings do, but that blows off quickly. Tropical notes give it charm for easy sipping.” – May 2023

[88] Wine Spectator

“Features candied lime peel and white peach notes that are friendly and lush, held in check by chalky minerality and juicy grapefruit acidity.” – June 2023

TECHNICAL INFO

Grape Variety: 100% Riesling
Age of Vines: 60 years average
Viticulture: Certified Organic
Alcohol: 11.5%
Residual Sweetness: 5.9 grams/liter
Total Acidity: 7.5 grams/liter
Total Production: 2,200 cases
UPC: 810404020265

NUTRITION INFO

Calories: 101 per serving (5 oz.)
Carbohydrate & Sugar: 0.9 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan



Certified Organic