



WEINGUT WITTMANN

2021 Aulerde Riesling Grosses Gewächs (GG)

A dark and brooding dry Riesling from the warm heart of the Grosse Lage (grand cru) Aulerde vineyard in Westhofen.

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

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. 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.

[94] James Suckling

"The 2021 vintage has given the bold and generous character of this site a cool herbal element. Quite a firm finish with plenty of fine tannins."

— Stuart Pigott, August 2022

[92] Wine Enthusiast

"A zesty and savory version of the grape, sporting plenty of spice, salty minerality and citrus notes. Nuances of orchard and stone fruit emerge with some air, giving this an extra dimension." — August/September 2023

TECHNICAL INFO

Appellation: Rheinhessen

Soil Type: Clay, marl, loess and limestone.

Vinification: Gentle pressing. Native yeast fermentation in 2,500-liter, neutral oak casks. Matured on the lees for 10 months.

Alcohol: 12.5%

Residual Sweetness: 3.0 grams/liter

Total Acidity: 8.5 grams/liter

Total Production: 460 cases

UPC: 810404021095

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 0.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic