



## WEINGUT WITTMANN

### 2021 Brunnenhäuschen Riesling Grosses Gewächs (GG)

An elegantly cool and complex dry Riesling from an exceptional Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The site is high on the slope above the village of Westhofen. Due to its elevation, grapes ripen slowly here, allowing for a very long growing season. The finest portion of the Brunnenhäuschen is an old parcel known as “Abtserde,” where Wittmann has 1.2 acres of Riesling. This site has a clayish marl that is rich in limestone. Due to a high iron oxide content, parts of the soil are reddish in color, also referred to as “terra rossa.” The subsoil is interspersed with large limestone rocks.

#### 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.

#### [96] James Suckling

*“Extremely cool, subtle and precise. Super focused and refined on the creamy mid-palate, then comes the enormously long, concentrated and tightly wound finish.”*  
– November 2022

#### [95] Decanter

*“Very clear and fresh with hints of lemon, lime and lemon-grass. More weight on the palate, a hint of sweetness accentuating the fruit.”* Caro Maurer – August 2023

#### TECHNICAL INFO

**Appellation:** Rheinhessen

**Soil Type:** Clay, marl 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:** 2.8 grams/liter

**Total Acidity:** 8.6 grams/liter

**Total Production:** 480 cases

#### NUTRITION INFO

**Calories:** 107 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