



WEINGUT WITTMANN 2021 Estate Riesling Trocken

A beautifully proportioned dry Riesling from the leader of biodynamic viticulture in Germany's Rheinhessen region.

The Wittmann Estate Riesling Trocken is harvested by hand from estate-owned vineyards around the village of Westhofen, in the southern part of the Rheinhessen region. It is fermented with native yeasts and matured in large, neutral oak casks. This forceful, yet elegant, Riesling shows the stately character of this region and the artistic sensibilities of the Wittmann family.

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.

[92] James Suckling

"Stunning nose of ripe pear, mandarin orange and smoke. Impressive concentration for the challenging vintage with a nice juiciness and good chalky minerality"
— Stuart Pigott, August 2022

[90] Wine Enthusiast

"Flavors of peach, baked apple and tropical floral notes. Suave and vibrant. Slight hint of sea salt that echoes in the background. Shows a pure finish."
— May 2023

TECHNICAL INFO

- Appellation:** Rheinhessen
- Soil Type:** Clay, marl, loess and limestone.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months..
- Alcohol:** 11.5%
- Residual Sweetness:** 6.4 grams/liter
- Total Acidity:** 8.9 grams/liter
- Total Production:** 6,213 cases
- UPC:** 810404020296

NUTRITION INFO

- Calories:** 102 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 Biodynamic