



WEINGUT WITTMANN 2021 Kirchspiel Riesling Grosses Gewächs (GG)

A powerful but finely structured dry Riesling from a superb Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

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

"... a kaleidoscope of beautifully ripe stone fruit aromas. Stunning concentration and refinement, but also wonderfully spicy."

— Stuart Pigott, August 2022

[95] Wine Enthusiast — Editors' Choice

"Aromatic, filled with chamomile and chrysanthemum on the nose, while the palate exhibits an impressive showing of guava, dragon fruit and lime. Hints of spice and savory elements lurk on the finish"

— August/September 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: 3.7 grams/liter

Total Acidity: 8.6 grams/liter

Total Production: 560 cases

UPC: 810404021101

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 0.5 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic