



# WEINGUT WITTMANN

## 2021 Morstein Riesling Grosses Gewächs (GG)

**A monumental dry Riesling from the greatest Grosse Lage (grand cru) vineyard in the southern Rheinhessen region.**

The extraordinary Morstein vineyard is situated on a south-facing slope that ascends from the glacial valley of the Rhine to the rim of a high plateau. The vines for the estate's Morstein Riesling GG lie in a choice, five-hectare (12.3-acre) parcel of the site, consistently producing a magnificent wine of astonishing power, complexity and grace.

### 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.

### [98] James Suckling

– *Top 100 Wines of Germany 2022 (#3)* –

*“As deep and dense as it is subtle and mysterious. Astonishing textural complexity and a very compact core. Enormously layered finish”* – Stuart Pigott, August 2022

### [95] Wine Enthusiast

– *Top 100 Cellar Selections of 2023 (#50)* –

*“Acidity is firm and makes a heavy imprint at the moment, but when coupled with the texture, it leaves a harmonious impression. The finish is very persistent.”* – Aug/Sept 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:** 3.5 grams/liter

**Total Acidity:** 9.1 grams/liter

**Total Production:** 950 cases

**UPC:** 810404021095

### 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