



## WEINGUT WITTMANN 2021 Estate Spätburgunder

**An elegant yet full-bodied Pinot Noir grown in the rolling limestone hills of Germany's Rheinhessen region.**

Hand harvested from estate-owned vineyards in the village of Westhofen, and produced in the traditional manner of Burgundy, the Wittmann Spätburgunder is an elegant, classic Pinot Noir. It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.

### 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. Wine grapes have been cultivated here since Roman times, and many different grape varieties are grown, including the Pinots. The soils are primarily 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.



#### TECHNICAL INFO

**Grape Variety:** 100% Pinot Noir

**Viticulture:** Certified Biodynamic

**Vinification:** 100% de-stemmed. Native yeast fermentation. Matured for 16 months in used 250-liter barrels.

**Alcohol:** 12.5%

**Residual Sweetness:** 0.6 grams/liter

**Total Acidity:** 4.7 grams/liter

**Total Production:** 400 cases

**UPC:** 810404020302

#### NUTRITION INFO

**Calories:** 105 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