



WEINGUT WITTMANN 2021 Estate Weisser Burgunder

A sophisticated and full-bodied Pinot Blanc from limestone-rich vineyards that are farmed Biodynamically.

The Estate Weisser Burgunder is harvested exclusively from sites in the Rheinhessen village of Westhofen that have limestone soil. It is fermented naturally in large, neutral oak casks. This is a serious Pinot Blanc, with excellent density, concentration and structure. Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties.

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.

[91] James Suckling

“Although medium-bodied this has serious structure and bright acidity for the Pinot Blanc grape. Some positive chalky character at the long, Amalfi lemon finish.”

– Stuart Pigott, August 2022

[88] Wine Enthusiast

“This white shows nice harmony between fruit, acidity and savory mineral details. Yellow apple and chamomile lure you in and the suave texture makes you stay.”

– May 2023

TECHNICAL INFO

Grape Variety: 100% Weisser Burgunder (Pinot Blanc)

Viticulture: Certified Biodynamic

Vinification: Native yeast fermentation in stainless steel and large, neutral oak casks.

Alcohol: 12.0%

Residual Sweetness: 2.3 grams/liter

Total Acidity: 7.7 grams/liter

Total Production: 1,800 cases

NUTRITION INFO

Calories: 103 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