



# WEINGUT WITTMANN

## 2021 Westhofener Riesling Trocken «Aus Ersten Lagen»

**A stunning and complex “premier cru” dry Riesling that was selected from two grand cru (Grosse Lage) vineyard sites.**

The Westhofener Riesling bears the new VDP Rheinhessen designation, “Aus Ersten Lagen,” which simply means “from premier cru vineyards.” This is analogous to the Burgundian use of “Premier Cru,” without vineyard designation, when the wine is a blend of two or more *climats*. These wines may also contain declassified fruit from grand cru sites, however, which is exactly the case with the Westhofener. This wine was selected from maturing parcels (15 years or older) in the Morstein and Brunnenhäuschen vineyards, both of which are classified as Grosse Lage.

### 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 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.

### [95] James Suckling

*“Serious concentration of impeccably ripe peachy fruit, plus great finesse make this a standout in this category. Rolls over the palate with great mineral drive.”*  
– Stuart Pigott, October 2022

### [92] Wine Enthusiast

*“Lusciously fruity and inviting. The silky finish exudes hints of mango, spice and honey. It is seductive, but be aware of its firm acidity that will provide for a great food pairing.”* – August/September 2023

### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Clay, marl and limestone.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months.
- Alcohol:** 12.5%
- Residual Sweetness:** 3.6 grams/liter
- Total Acidity:** 9.0 grams/liter
- Total Production:** 1,040 cases
- UPC:** 810404020319

### NUTRITION INFO

- Calories:** 107 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.4 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



Certified Biodynamic