



# WEINGUT WITTMANN

## 2021 Morstein Riesling Kabinett

**An impressive, balanced Kabinett 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, reaching a height of 280 meters (920 ft.) above sea level at an inclination of 20 percent. The VDP.Grosse Lage designation is awarded only to the finest vineyards. Wines grown here express a distinctive sense of place and promise tremendous cellarability.

### 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 2021 (#18)**

*"A tight rose bud in the nose and on the front palate, but then the wine expands in an almost supernatural fashion as it flows over the palate."* – Stuart Pigott, August 2021

**[94+] Wine Advocate**

*"Round and dense on the palate, this is a juicy but also massive and powerful Morstein that is still tight and bitter on the finish, asking for all our patience."*  
– Stephan Reinhardt, Sept. 2021

### 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:** 8.5%
- Residual Sweetness:** 10.8 grams/liter
- Total Acidity:** 42.9 grams/liter
- Total Production:** 220 cases

### NUTRITION INFO

- Calories:** 107 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