



WEINGUT WITTMANN 2022 Aulerde Riesling Grosses Gewächs (GG)

A dark and brooding dry Riesling from the warm heart of the Grosse Lage (grand cru) Aulerde vineyard in Westhofen.

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

THE WITTMANN ESTATE

The Wittmann family has been growing grapes and producing wine in the small Rheinhessen village of Westhofen since 1663. Today, the estate cultivates 62 acres of vines in the rolling limestone hills found in the southern part of the region. Estate owner Philipp Wittmann's driving goal is to produce balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. He 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.

THE 2022 VINTAGE

From a winegrower standpoint, 2022 will remain in memory as a year of extremes. Despite the mild winter, the vegetative process slowed a bit at the start of spring and budbreak didn't come until late April. But then the vineyards developed speedily under summery temperatures. In an age of climate change, care for old vines and detail-oriented vineyard work form the foundation for balance in both soils and vines. It was impressive to see how the old vines easily handled the temperatures. The resulting fruit purity is clear and vivacious with notably present, ripe acidity.

[96] James Suckling

"All the spices of the bazaar are married to generous yet fresh exotic fruit. After the tsunami of fresh fruit comes a second wave of staggeringly fresh minerality. Great vitality right to the end of the long, super-straight road."
— Stuart Pigott, Sept. 2023

[93] Vinous

"The nose is vivid and direct with lifted lemon and flinty yeast. The palate is concentrated but very fluid, compact, streamlined and rounded. Concentrated, pure and shows subtle length." — Anne Krebiehl MW, June 2023

TECHNICAL INFO

Appellation: Rheinhessen

Soil Type: Clay, marl, loess 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: 2.8 grams/liter

Total Acidity: 7.7 grams/liter

Total Production: 550 cases

UPC: 810404021545

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