



## WEINGUT WITTMANN

### 2022 Brunnenhäuschen Riesling Grosses Gewächs (GG)

**An elegantly cool and complex dry Riesling from an exceptional Grosse Lage (grand cru) vineyard in the Rheinhessen region.**

The site is high on the slope above the village of Westhofen. Due to its elevation, grapes ripen slowly here, allowing for a very long growing season. The finest portion of the Brunnenhäuschen is an old parcel known as “Abtserde,” where Wittmann has 1.2 acres of Riesling. This site has a clayish marl that is rich in limestone. Due to a high iron oxide content, parts of the soil are reddish in color, also referred to as “terra rossa.” The subsoil is interspersed with large limestone rocks.

#### 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.

#### [98] James Suckling

*“A breathtakingly vibrant and delicate nose. Super-focused and crystalline on the medium-bodied palate where the power is masterfully underplayed. This has an exotic side, but it is so restrained. Incredibly long, pure finish.”*

– Stuart Pigott, Sept. 2023

#### [94] Mosel Fine Wines

*“Great presence and intensity on the well-structured and playful palate. The finish is beautifully long, tight, and energetic, and the aftertaste is all about spices and fine zest. This gorgeous dry Riesling combines finesse with intensity.”* – Sept. 2023

#### 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:** 12.5%

**Residual Sweetness:** 2.6 grams/liter

**Total Acidity:** 7.5 grams/liter

**Total Production:** 400 cases

**UPC:** 810404021552

#### 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