



WEINGUT WITTMANN 2022 Estate Riesling Trocken

A beautifully proportioned dry Riesling from the leader of biodynamic viticulture in Germany's Rheinhessen region.

The Wittmann Estate Riesling Trocken is harvested by hand from estate-owned vineyards around the village of Westhofen, in the southern part of the Rheinhessen region. It is fermented with native yeasts and matured in large, neutral oak casks. This forceful, yet elegant, Riesling shows the stately character of this region and the artistic sensibilities of the Wittmann family.

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. Late frost never materialized, although the threat is always present, and the vineyards developed speedily under summery temperatures. In an age of climate change, this much is clear: maintenance and care for old rootstock as well as detail-oriented vineyard work form the foundation for balance in both soils and vineyards. 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.

[94] James Suckling

"What a beauty this is for - theoretically - an entry level wine! So much structure on the concentrated medium-bodied palate. Very long, powerful finish that's so spicy and chalky." – Stuart Pigott, Sept. 2023

TECHNICAL INFO

- Appellation:** Rheinhessen
- Soil Type:** Clay, marl, loess and limestone.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months..
- Alcohol:** 12.0%
- Residual Sweetness:** 3.3 grams/liter
- Total Acidity:** 7.8 grams/liter
- Total Production:** 5,000 cases
- UPC:** 810404020296

NUTRITION INFO

- Calories:** 103 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.5 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



Certified Biodynamic