



WEINGUT WITTMANN 2022 Kirchspiel Riesling Grosses Gewächs (GG)

A powerful but finely structured dry Riesling from a superb Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

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.

[98] James Suckling – *Top 100 Wines of Germany 2023 (#67)* –

"Enormous flinty energy is married to a compact and super-chalky structure on the electrifying palate. Super-long and focused finish that doesn't want to stop."

– Stuart Pigott, September 2023

[93] Wine Enthusiast

"Very pure and silky in texture, with an underlying creaminess to the explosively fruity flavors. The spicy finish is long and lush" – May 2024

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: 2.5 grams/liter

Total Acidity: 8.1 grams/liter

Total Production: 450 cases

UPC: 810404021569

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