



WEINGUT WITTMANN

2022 Morstein Riesling Grosses Gewächs (GG)

A monumental dry Riesling 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. The vines for the estate's Morstein Riesling GG lie in a choice, five-hectare (12.3-acre) parcel of the site, consistently producing a magnificent wine of astonishing power, complexity and grace.

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.

[99] James Suckling – Top 100 Wines of Germany 2023 (#4) –

"Breathtaking nose of pineapple chutney and curry leaf with giant leesy complexity, swirling together to create a great cloud of mystery. Then you descend into a deep pit of minerality." – Stuart Pigott, Sept. 2023

[94] Mosel Fine Wines

"Superbly compelling and layered nose. Impresses through its presence and depth on the palate, yet the zesty kick of acidity and spicy presence make for a refreshing side to the superbly long and imposing finish." – 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: 13.0%

Residual Sweetness: 2.5 grams/liter

Total Acidity: 8.2 grams/liter

Total Production: 600 cases

UPC: 810404021576

NUTRITION INFO

Calories: 112 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