



WEINGUT WITTMANN

2022 Estate Weisser Burgunder

A sophisticated and full-bodied Pinot Blanc from limestone-rich vineyards that are farmed Biodynamically.

The Estate Weisser Burgunder is harvested exclusively from sites in the Rheinhessen village of Westhofen that have limestone soil. It is fermented naturally in large, neutral oak casks. This is a serious Pinot Blanc, with excellent density, concentration and structure. Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties.

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.

[93] James Suckling

"If you don't already realize what wonderful aromas (also citrus blossom) the Pinot Blanc grape can have, then you have to try this miniature masterpiece with a friendly price. Such an engaging and relaxing finish."
— Stuart Pigott, Sept. 2023

TECHNICAL INFO

- Grape Variety:** 100% Weisser Burgunder (Pinot Blanc)
- Viticulture:** Certified Biodynamic
- Vinification:** Native yeast fermentation in stainless steel and large, neutral oak casks.
- Alcohol:** 12.5%
- Residual Sweetness:** 2.9 grams/liter
- Total Acidity:** 5.8 grams/liter
- Total Production:** 2,000 cases
- UPC:** 810404021514

NUTRITION INFO

- Calories:** 106 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