



WEINGUT WITTMANN

2022 Westhofener Riesling Trocken «Aus Ersten Lagen»

A stunning and complex “premier cru” dry Riesling that was selected from two grand cru (Grosse Lage) vineyard sites.

The Westhofener Riesling bears the new VDP designation, “Aus Ersten Lagen,” which means “from premier cru vineyards.” This is analogous to the Burgundian use of “premier cru,” without a vineyard designation, when the wine is a blend of two or more *climats*. This cuvée was selected from maturing parcels in the Grosse Lage Morstein and Brunnenhäuschen vineyards.

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.

[95] James Suckling

“Complex juiciness on the mid-palate, the elegant acidity and very fine tannins interlock beautifully and drive the almost perfectly balanced and stunningly refreshing mineral finish.” – Stuart Pigott, Sept. 2023

[91] Vinous

“Palate is concentrated, a full-on hit of zesty Riesling with a wonderfully cool and textured depth. Pith and phenolics are more pronounced, lending both structure and crunch.” – Anne Krebiehl MW, June 2023

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Clay, marl and limestone.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months.
- Alcohol:** 12.5%
- Residual Sweetness:** 2.3 grams/liter
- Total Acidity:** 7.4 grams/liter
- Total Production:** 1,100 cases
- UPC:** 810404020319

NUTRITION INFO

- Calories:** 107 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



Certified Biodynamic