



WEINGUT WITTMANN 2023 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 2023 VINTAGE

The winter's ample precipitation set the stage for a promising growing season, marked by vigor and quality. Abundant sunshine and temperatures exceeding 30°C (86°F) accelerated vine growth, compensating for initial delays. Late July's Atlantic low-pressure systems delivered much-needed rainfall, nurturing rapid vine development. Despite lower-than-expected yields, the fruit's exceptional quality and complexities in aroma are undeniable. The efforts of year culminated in a vintage characterized by ripe, luscious fruit and impeccable balance, positioning 2023 as a year of great potential.

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.

[93] James Suckling

"Stunning entry-level wine. The chalky minerality builds impressively on the compact, medium-bodied palate. Very long, complex finish for this category."

— Stuart Pigott, August 2024

[91+] Wine Advocate

"Fresh and very elegant on the palate, this is a medium-bodied, stimulating savory yet also round and finessed Riesling with great purity and excellent quality."

— Stephan Reinhardt, October 2024

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: 4.0 grams/liter

Total Acidity: 7.2 grams/liter

Total Production: 5,000 cases

UPC: 810404020296

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbohydrate & Sugar: 0.6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic