



WEINGUT WITTMANN 2023 Estate Grauer Burgunder

A rich and full-favored Pinot Gris from limestone-rich vineyards that are farmed biodynamically.

Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties. The Estate Grauer 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, producing a richly creamy wine full of pear and nutty fruit flavors. Broad and round in texture, it retains an elegant tautness that is the signature of this excellent estate.

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-need rainfall, nuturing rapid vine development. Despite lowerthan-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.

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: 1.1 grams/liter Total Acidity: 5.5 grams/liter Total Production: 2.000 cases UPC: 810404021521

NUTRITION INFO

Calories: 105 per serving (5 oz.) Carbohydrate & Sugar: 0.2 grams per serving Fat & Cholesterol: None **Sustainably Grown** Pesticide & Herbicide Free **GMO Free Gluten Free** Vegan



Certified Biodynamic