



WEINGUT WITTMANN 2022 Estate Spätburgunder

An elegant yet full-bodied Pinot Noir grown in the rolling limestone hills of Germany's Rheinhessen region.

Hand harvested from estate-owned vineyards in the village of Westhofen, and produced in the traditional manner of Burgundy, the Wittmann Spätburgunder is an elegant, classic Pinot Noir. It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.

THE WITTMANN ESTATE

The Wittmann estate has as its foundation the pursuit of balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. Owner Philipp Wittmann 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. Philipp works for natural balance in the vineyards, in order to harvest grapes that have fully developed flavors and a well-balanced structure.

The Rheinhessen is a vast area of rolling hills in the knee of the Rhine river, near Mainz. Wine grapes have been cultivated here since Roman times, and many different grape varieties are grown, including the Pinots. The soils are primarily based on limestone, with a mix of topsoils, including clay, marl and loess.

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.



TECHNICAL INFO

Grape Variety: 100% Pinot Noir
Viticulture: Certified Biodynamic
Vinification: 100% de-stemmed. Native yeast fermentation. Matured for 16 months in used 250-liter barrels.
Alcohol: 12.5%
Residual Sweetness: 0.7 grams/liter
Total Acidity: 4.8 grams/liter
Total Production: 400 cases
UPC: 810404020302

NUTRITION INFO

Calories: 105 per serving (5 oz.)
Carbohydrate & Sugar: 0.1 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan



Certified Biodynamic