



WEINGUT WITTMANN 2023 Aulerde Riesling Grosses Gewächs (GG)

A dark and brooding dry Riesling from the warm heart of the Grosse Lage (grand cru) Aulerde vineyard in Westhofen.

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

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.

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.

[97] James Suckling

"Bold, compact and concentrated, this astonishing dry Riesling GG makes a very serious statement. It also remains cool and restrained, with a glittering thread of flint winding through the textural complexity on the medium- to full-bodied palate."
– Stuart Pigott, August 2024

[94] Wine Advocate

"This is a fleshy, juicy and concentrated, very youthful but elegant and balanced Aulerde with great potential and long-lasting minerality and savoriness, but it's also generous and elegant in its fruit expression."
– Stephan Reinhardt, October 2024

TECHNICAL INFO

Appellation: Rheinhessen

Soil Type: Clay, marl, loess and limestone.

Vinification: Gentle pressing. Native yeast fermentation in 2,500-liter, neutral oak casks. Matured on the lees for 10 months.

Alcohol: 12.5%

Residual Sweetness: 4.2 grams/liter

Total Acidity: 6.7 grams/liter

Total Production: 550 cases

UPC: 810404021545

NUTRITION INFO

Calories: 107 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