



WEINGUT WITTMANN

2023 Brunnenhäuschen Riesling Grosses Gewächs (GG)



An elegantly cool and complex dry Riesling from an exceptional Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The site is high on the slope above the village of Westhofen. Due to its elevation, grapes ripen slowly here, allowing for a very long growing season. The finest portion of the Brunnenhäuschen is an old parcel known as “Abtserde,” where Wittmann has 1.2 acres of Riesling. This site has a clayish marl that is rich in limestone. Due to a high iron oxide content, parts of the soil are reddish in color, also referred to as “terra rossa.” The subsoil is interspersed with large limestone rocks.

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.

[98] James Suckling

“This super-elegant, medium-bodied expression of the high-altitude Brunnenhäuschen site effortlessly underplays its great power and concentration, dancing its way over your palate.” – Stuart Pigott, August 2024

[97] Vinous

“The palate comes with fine-boned substance, chalky depth and cool, almost breezy, slightly saline freshness. Beautifully saline and maritime in its entire character.” – Anne Krebiehl MW, October 2024

TECHNICAL INFO

Appellation: Rheinhessen

Soil Type: Clay, marl 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: 2.6 grams/liter

Total Acidity: 7.0 grams/liter

Total Production: 400 cases

UPC: 810404021552

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