



WEINGUT WITTMANN 2023 Kirchspiel Riesling Grosses Gewächs (GG)

A powerful but finely structured dry Riesling from a superb Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

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

"The incredible tension between the flinty and floral aspects of this wine makes it remarkably energetic for a dry Riesling with this level of concentration. Then comes an astonishing Amalfi lemon freshness in the super-long and precise finish." – Stuart Pigott, August 2024

[96] Vinous

"Notes of lemon balm and chervil, deeply scented and deliciously herbal. The palate gushes with coolness, like a mountain brook over stone. Pure, ripe lemon zest shines on the finish." – Anne Krebiehl MW, October 2024

[95] Wine Advocate

– Stephan Reinhardt, Oct. 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: 3.8 grams/liter

Total Acidity: 6.6 grams/liter

Total Production: 450 cases

UPC: 810404021569

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