



## WEINGUT WITTMANN 2023 Morstein Riesling Grosses Gewächs (GG)

**A monumental dry Riesling from the greatest Grosse Lage (grand cru) vineyard in the southern Rheinhessen region.**

The extraordinary Morstein vineyard is situated on a south-facing slope that ascends from the glacial valley of the Rhine to the rim of a high plateau. The vines for the estate's Morstein Riesling GG lie in a choice, five-hectare (12.3-acre) parcel of the site, consistently producing a magnificent wine of astonishing power, complexity and grace.

### 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.

#### [100] James Suckling

##### **Top 100 Wines of the Year - #14**

*"Incredible intensity to the minerality of this dry Riesling. It's a giant of originality, but lies at the upper edge of medium-bodied, resulting in a fantastic sense of lightness. Extraordinary focus and precision in the enchanting and totally fascinating finish."* — Stuart Pigott, Aug. 2024

#### [98] Vinous

*"The finish is totally zesty, precise, strait-laced, pristine and very long."* — Anne Krebiehl MW, Oct. 2024

#### [96+] Wine Advocate

— Stephan Reinhardt, Oct. 2024

#### [96] Decanter

— Caro Maurer MW, 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:** 12.0%

**Residual Sweetness:** 3.2 grams/liter

**Total Acidity:** 7.7 grams/liter

**Total Production:** 600 cases

**UPC:** 810404021576

### NUTRITION INFO

**Calories:** 112 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