



WEINGUT WITTMANN

2023 Niersteiner Riesling Trocken «Aus Ersten Lagen»



An explosive dry Riesling from two excellent Erste Lage (premier cru) sites in the “Red Slope” area of Rheinhessen.

A selection from the best premier cru sites on the Roter Hang in Nierstein — specifically, the Orbel and Ölberg sites. The clay slate soil typical of this region characterizes the landscape and produces wines with explosive minerality, supported by precise acidity. Enticing aromas of red currant, herbal spice, and delicate salinity meet vibrant grapefruit on the palate and concentrated long finish.

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.

[94] James Suckling

“A wonderful creaminess, but the most striking thing about it is the herbal and mineral intensity that drives it along. They also give a terrific elegance and excitement (a rare combination). Very long, focused and delicate finish.”
– Stuart Pigott, August 2024

[93] Wine Advocate

“Full-bodied, pure and fresh on the palate, this is an intense and elegant, juicy, balanced and stimulating Riesling with delicate acidity, a saline finish and a long, aromatic aftertaste.”
– Stephan Reinhardt, October 2024

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Fissured, red clay slate.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months.
- Alcohol:** 12.0%
- Residual Sweetness:** 3.7 grams/liter
- Total Acidity:** 6.3 grams/liter
- Total Production:** 200 cases
- UPC:** 810404021538

NUTRITION INFO

- Calories:** 107 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



Certified Biodynamic