



WEINGUT WITTMANN

2023 Westhofener Riesling Trocken «Aus Ersten Lagen»



A stunning and complex “premier cru” dry Riesling that was selected from two grand cru (Grosse Lage) vineyard sites.

The Westhofener Riesling bears the new VDP designation, “Aus Ersten Lagen,” which means “from premier cru vineyards.” This is analogous to the Burgundian use of “premier cru,” without a vineyard designation, when the wine is a blend of two or more *climats*. This cuvée was selected from maturing parcels in the Grosse Lage Morstein and Brunnenhäuschen vineyards.

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.

[95] James Suckling

“Deep and elegant on the extremely precise, medium-bodied palate. This has a joyful energy that’s impossible to resist.”

– Stuart Pigott, Aug. 2024

[93] Wine Advocate

“Very elegant and with a fine, silky texture on the palate, this is a savory, lemony and lively Riesling with fine grip and a long, intense finish.”

– Stephan Reinhardt, Oct. 2024

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Clay, marl and limestone.
- Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months.
- Alcohol:** 12.0%
- Residual Sweetness:** 3.6 grams/liter
- Total Acidity:** 6.7 grams/liter
- Total Production:** 1,100 cases
- UPC:** 810404020319

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