



WITTMANN 2024 “100 Hills” Riesling Dry

A fresh and fruit-filled dry Riesling from organic vineyards in the bucolic hills of Germany’s Rheinhessen region.

The entry-level “100 Hills” wines are produced from about 40% estate-harvested fruit, with the remainder sourced from other local growers who are certified organic by the European Union. The fruit is harvested by hand, fermented naturally and matured in 50% stainless steel tanks and 50% large, neutral wooden casks. This combination retains the lively, bright fruit while bringing an extra dimension of texture from maturation in wood. It’s an elegant and invigorating dry-style Riesling that’s priced for everyday enjoyment.

THE 2024 VINTAGE

Wittmann’s 2024 season began with mild, promising conditions, and the Westhofen vineyards were fortunate to avoid the late spring frosts that affected much of Germany. Summer remained temperate with sufficient rainfall, supporting healthy vine growth and vitality. Flowering and fruit set progressed smoothly, and a sunny August helped accelerate ripening in the final stages. Harvest began in mid-September under near-perfect conditions, yielding pristine, balanced grapes. Though intermittent rain during the harvest required patience, the fruit remained clean, and the wines show a restrained elegance and classical structure. The vintage already recalls standout years like 2002, with youthful finesse and the potential to evolve beautifully in bottle. It’s a vintage of quiet strength and subtle complexity.

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.

[90] James Suckling

“Forthright citrus and yellow apple aromas pull you into this juicy, barely medium-bodied dry Riesling, the touch of melted butter character helping to round out the finish.” — Stuart Pigott, March 2025

TECHNICAL INFO

Grape Variety: 100% Riesling
Age of Vines: 60 years average
Viticulture: Certified Organic
Alcohol: 11.5%
Residual Sweetness: 6.4 grams/liter
Total Acidity: 7.2 grams/liter
Total Production: 5,000 cases
UPC: 810404020265

NUTRITION INFO

Calories: 101 per serving (5 oz.)
Carbohydrate & Sugar: 1.0 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

