



WEINGUT WITTMANN 2024 Aulerde Riesling Grosses Gewächs (GG)

A dark and brooding dry Riesling from the warm heart of the Grosse Lage (grand cru) Aulerde vineyard in Westhofen.

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

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.

[95] Vinous

"The palate is smooth, straight and linear but with wonderful fill and fluidity. Lemony brightness offers overtones of yellow plum and white peach." — September 2025

[95] James Suckling

"Very exciting nose of licorice, white thorn blossoms and Mirabelle plum pulls you into this compact an impressively structured dry Riesling that deftly combines warm and cool elements." — Stuart Pigott, August 2025

TECHNICAL INFO

Appellation: Rheinhessen

Soil Type: Clay, marl, loess 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: 2.2 grams/liter

Total Acidity: 8.2 grams/liter

Total Production: 500 cases

UPC: 810404021545

NUTRITION INFO

Calories: 103 per serving (5 oz.)

Carbohydrate & Sugar: 0.3 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

