



WEINGUT WITTMANN

2024 Kirchspiel Riesling Grosses Gewächs (GG)



A powerful but finely structured dry Riesling from a superb Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

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.

[96] James Suckling

"Concentrated, with the excellent ripeness of the cool vintage. Very racy and chalky acidity makes this feel lighter than it really is on the medium-bodied palate."
— Stuart Pigott, August 2024

[96] Vinous

"The nose is alive with crushed chervil and lemon. The palate plunges into calming, cool, soothing depth. This is so creamy, bright and fresh." — September 2025

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: 2.7 grams/liter

Total Acidity: 8.3 grams/liter

Total Production: 400 cases

UPC: 810404021569

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbohydrate & Sugar: 0.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

