



WEINGUT WITTMANN

2024 Morstein Riesling Grosses Gewächs (GG)

A monumental dry Riesling from the greatest Grosse Lage (grand cru) vineyard in the southern Rheinhessen region.

The extraordinary Morstein vineyard is situated on a south-facing slope that ascends from the glacial valley of the Rhine to the rim of a high plateau. The vines for the estate's Morstein Riesling GG lie in a choice, five-hectare (12.3-acre) parcel of the site, consistently producing a magnificent wine of astonishing power, complexity and grace.

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.

[98] James Suckling

— *Top Wines of the World 2025 #68* — *Top 100 Wines of Germany 2025 #4*

"Enormous textural complexity. Gigantic concentration, but also very racy. Great citrus and herbal freshness as well as formidable acidity in the extremely long, focused finish." — Stuart Pigott, August 2025

[98] Vinous — 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: 2.3 grams/liter

Total Acidity: 8.2 grams/liter

Total Production: 550 cases

UPC: 810404021576

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

