



1G®

## WEINGUT WITTMANN

### 2024 Niersteiner Riesling Trocken «Aus Ersten Lagen»

**An explosive dry Riesling from two excellent Erste Lage (premier cru) sites in the “Red Slope” area of Rheinhessen.**

A selection from the best premier cru sites on the Roter Hang in Nierstein — specifically, the Orbel and Ölberg sites. The clay slate soil typical of this region characterizes the landscape and produces wines with explosive minerality, supported by precise acidity. Enticing aromas of red currant, herbal spice, and delicate salinity meet vibrant grapefruit on the palate and concentrated long finish.

#### 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.

#### [94] James Suckling

*“Very smoky and racy, this is a wonderful, medium-bodied wine with a filigreed and stony finish that is very long and straight. Excellent aging potential.” — Stuart Pigott, August 2025*

#### [93] Vinous

*“Tingles with herb and tangerine notes, making the mouth water with a beautiful stoniness. Yet all is slender, straight, wonderfully bracing and bright. What a lovely tonic.” — Sept. 2025*

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Soil Type:** Fissured, red clay slate.

**Vinification:** Gentle pressing. Native yeast fermentation in large, neutral oak casks. Matured on the lees for 10 months.

**Alcohol:** 12.0%

**Residual Sweetness:** 3.0 grams/liter

**Total Acidity:** 7.4 grams/liter

**Total Production:** 200 cases

**UPC:** 810404021538

#### NUTRITION INFO

**Calories:** 103 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.4 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**



Certified Biodynamic



VDP