



WEINGUT WITTMANN 2023 Estate Spätburgunder

An elegant yet full-bodied Pinot Noir grown in the rolling limestone hills of Germany's Rheinhessen region.

Hand harvested from estate-owned vineyards in the village of Westhofen, and produced in the traditional manner of Burgundy, the Wittmann Spätburgunder is an elegant, classic Pinot Noir. It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.

THE WITTMANN ESTATE

The Wittmann estate has as its foundation the pursuit of balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. Owner Philipp Wittmann 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. Philipp works for natural balance in the vineyards, in order to harvest grapes that have fully developed flavors and a well-balanced structure.

The Rheinhessen is a vast area of rolling hills in the knee of the Rhine river, near Mainz. Wine grapes have been cultivated here since Roman times, and many different grape varieties are grown, including the Pinots. The soils are primarily based on limestone, with a mix of topsoils, including clay, marl and loess.

THE 2023 VINTAGE

The winter's ample precipitation set the stage for a promising growing season, marked by vigor and quality. Abundant sunshine and temperatures exceeding 30°C (86°F) accelerated vine growth, compensating for initial delays. Late July's Atlantic low-pressure systems delivered much-needed rainfall, nurturing rapid vine development. Despite lower-than-expected yields, the fruit's exceptional quality and complexities in aroma are undeniable. The efforts of year culminated in a vintage characterized by ripe, luscious fruit and impeccable balance.



TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Viticulture: Certified Biodynamic

Vinification: 100% de-stemmed. Native yeast fermentation. Matured for 16 months in used 250-liter barrels.

Alcohol: 12.5%

Residual Sweetness: 0.4 grams/liter

Total Acidity: 4.1 grams/liter

Total Production: 350 cases

UPC: 810404020302

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbohydrate & Sugar: 0.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic



VDP