



The rolling hills of Rheinhessen

The Wittmann family

WITTMANN

2017 “100 Hills” Pinot Blanc



WEINGUT WITTMANN

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 looks for natural balance in the vineyards, in order to slow the ripening process and harvest grapes that have fully developed flavors, but are not overripe and still have moderate must weights.

THE RHEINHESSEN REGION

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

“100 HILLS” PINOT BLANC

The entry-level “100 Hills” wines are produced with about 40% estate-harvested fruit, primarily from sites that are not as dominated by limestone as the estate’s best vineyards. The remainder of the fruit is sourced from other local growers, all of whom are members of Naturland, a German certification organization for Organic agriculture.

The fruit is harvested by hand, fermented naturally and matured in 50% stainless steel tanks and 50% large, neutral wooden casks. This combination retains the lively, bright fruit while bringing an extra dimension of texture from maturation in wood. This is a creamy, fresh Pinot Blanc with an animating acidity and a fine minerality. It’s elegant with an invigorating freshness of ripe fruit and nuts – an excellent Pinot Blanc for everyday enjoyment.

TECHNICAL INFO

Grape Variety: 100% Pinot Blanc

Alcohol: 12.0%

Total Acidity: 6.1 grams/liter

Residual Sweetness: 4.0 grams/liter

UPC: 810404020272

