



# WEINGUT WITTMANN

## 2019 Aulerde Riesling Grosses Gewächs (GG)

**A dark and brooding dry Riesling from the warm heart of the Grosse Lage (grand cru) Aulerde vineyard in Westhofen.**

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

### 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 2019 VINTAGE

Sticking to the ongoing theme of "Weather Gone Wild," 2019 once again proved itself to be a year of extremes. But the wines show a juicy freshness, playful and delicate acidity and strong minerality on the palate. It is a vintage of extreme finesse and elegance that recounts its origins with unquestioned authenticity.

### [96] James Suckling

*"Deep, dark and full of mystery, but with wonderfully ripe mirabelle fruit. What energy and earthy depth at the very long finish. Clearly the best vintage of this wine so far!"*

– Stuart Pigott, September 2020

### [92-93] Wine Advocate

#### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- 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:** 12.5%
- Residual Sweetness:** 3.5 grams/liter
- Total Acidity:** 7.9 grams/liter
- Total Production:** 630 cases
- UPC:** 810404021095

#### NUTRITION INFO

- Calories:** 108 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.5 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



Certified Biodynamic