



WEINGUT WITTMANN 2019 Kirchspiel Riesling Grosses Gewächs (GG)

A powerful but finely structured dry Riesling from a superb Grosse Lage (grand cru) vineyard in the Rheinhessen region.

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

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.

[97] James Suckling

"Powerful yet filigree with great, peach character, a ton of herbal aromas and delicate, yeasty notes. Impressive concentration and great minerality, the finish very long."

— Stuart Pigott, September 2020

[93-94] 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: 4.4 grams/liter

Total Acidity: 8.9 grams/liter

Total Production: 500 cases

UPC: 810404021101

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 0.6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic