



Morstein Vineyard in Westhofen



Winemaker Philipp Wittmann

WEINGUT WITTMANN 2016 Morstein Riesling Grosses Gewächs (GG)



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. All of the Wittmann estate vineyards are certified Organic by Naturland, a German certification organization for Organic agriculture, and Biodynamic by Respekt Wine, an organization based in Austria.

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. A wine region since since Roman times, many different grape varieties are grown here, with Riesling recently reclaiming its rightful position as the leading variety. The soils of Westhofen are primarily based on limestone, with a mix of topsoils, including clay, marl and loess.

WITTMANN MORSTEIN RIESLING GG

The Morstein vineyard is situated on a south-facing slope that ascends from the glacial valley of the Rhine to the rim of a high plateau, reaching a height of 280 meters (920 ft.) above sea level at an inclination of 20 percent. The vines for the Morstein Rieslings lie in a choice, five-hectare (12.3-acre) parcel of the site. Grosses Gewächs (GG) is the term for an estate's best dry wine from a classified vineyard.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Westhofener Morstein, Grosse Lage (grand cru)

Soil Type: Clay, marl and limestone topsoil; limestone subsoil

Vinification: Gentle pressing. Native yeast fermentation in 2,500-liter, neutral oak casks. Matured on the lees for 10 months.

Alcohol: 12.5%

Total Acidity: 7.1 grams/liter

Residual Sweetness: 3.1 grams/liter

FROM THE PRESS

[98] *Stuart Pigott (JamesSuckling.com)* — Top 100 of 2017 —

“Be prepared! This is the most closed of the 2016 Wittmann Grosses Gewächs, but it has extraordinary finesse. Then the fundamental power climbs out of the abyss and pushes the incredibly fine, chalky finish out towards infinity. Please wait until at least 2018, because this has enormous potential. No hurry! You can even hang on through 2050.” *November 2017*