



Morstein Vineyard in Westhofen



Winemaker Philipp Wittmann

WEINGUT WITTMANN

2015 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 Return to Terroir, a France-based organization.

THE RHEINHESSEN REGION

The Rheinhessen is a vast area of rolling hills in the bended 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, with Riesling recently reclaiming its rightful position as the leading variety. The soils 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: 13.0%

Total Acidity: 9.5 grams/liter

Residual Sweetness: 3.3 grams/liter

UPC: None

FROM THE PRESS

[97] [Stuart Pigott \(JamesSuckling.com\)](#)

“Although a bit shy and many years from its peak, this is clearly one of the finest dry Rieslings of this great vintage. The nose of tropical flowers, peaches, and pineapple is subtle and enticing. On the palate it’s as deep and concentrated as it is delicate and tantalizing. The breathtaking finish is as mineral as wine can be. Patience will be rewarded.”