



WEINGUT WITTMANN 2018 Estate Spätburgunder

An elegant yet full-bodied Pinot Noir grown in the rolling limestone hills of Germany's Rheinhessen region.

Hand harvested from estate-owned vineyards in the village of Westhofen, and produced in the traditional manner of Burgundy, the Wittmann Spätburgunder is an elegant, classic Pinot Noir. It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.

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 2018 VINTAGE

Harvest hadn't even kicked off yet and the 2018s were already being celebrated in the media as a legendary vintage. This euphoria was understandable, given the perfect summer and the wonderful, fully ripe, golden-yellow grapes. The harvest began on September 14, with grapes that looked good and tasted great. We worked right up through October 4, and each day brought more outstanding grapes to the presses. It looks like a fantastic vintage!

[90] Wine Advocate

"Offers a perfectly ripe, fresh and elegant bouquet of dark cherries, dark berries, wild strawberries and very fine toast aromas. It's wonderfully reductive and precise."

— Stephan Reinhardt, May 2020



TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Viticulture: Certified Biodynamic

Vinification: 100% de-stemmed. Native yeast fermentation. Matured for 16 months in used 250-liter barrels.

Alcohol: 12.5%

Residual Sweetness: 0.3 grams/liter

Total Acidity: 5.1 grams/liter

Total Production: 700 cases

UPC: 810404020302

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbohydrate & Sugar: 0.05 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic