



Vineyards of Westhofen



Winemaker Philipp Wittmann

WEINGUT WITTMANN 2015 Spätburgunder (Pinot Noir)



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.

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.

CERTIFIED VINEYARDS

All of the Wittmann estate's vineyards are certified Organic by Naturland, a German certification organization for Organic agriculture. The vineyards have also been certified Biodynamic by Return to Terroir, a France-based organization.

WITTMANN SPÄTBURGUNDER (PINOT NOIR)

Hand harvested from estate-owned vineyards in the village of Westhofen, the 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.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vinification: 100% de-stemmed. Native yeast fermentation.

Matured for 16 months in used (two to three year-old) 250-liter barrels.

Alcohol: 12.0%

Total Acidity: 6.0 grams/liter

Residual Sweetness: 3.8 grams/liter

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