



Aulerde Vineyard in Westhofen



The Wittmann family

WEINGUT WITTMANN 2017 Aulerde 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.

THE AULERDE VINEYARD

First documented in 1380, the Aulerde site lies at the foot of the protective slopes of the Kirchspiel vineyard, and it is the estate's warmest site. The topsoil is mostly a deep layer of loess, but in a small portion of Aulerde there is a heavy clayish marl with only a small amount of limestone. It is only in this parcel that Riesling is grown in the Aulerde vineyard.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Westhofener Aulerde, 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: 7.2 grams/liter

Residual Sweetness: 2.9 grams/liter



Certified Biodynamic

FROM THE PRESS

[95] *Stuart Pigott (JamesSuckling.com)*

“Lavish yellow fruit, including some almost overripe pineapple. This just avoids tipping into opulence; there’s healthy acidity and that lifts this monster dry riesling at the bold, herbal finish. From almost 70 year old vines. Biodynamically grown grapes. Respekt certified. Drink or hold.”

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