



The Kirchspiel vineyard in Westhofen



The Wittmann family

# WEINGUT WITTMANN

## 2017 Kirchspiel 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 KIRCHSPIEL VINEYARD

The Kirchspiel vineyard opens up like an amphitheatre toward the Rhine, and receives the sun's first rays in the morning. Here the vines, with their east to southeast exposure, are sheltered from the cold west winds; this provides the Kirchspiel with a choice microclimate. Our vineyards here are planted mainly in the upper portion of the site, with a gradient of up to thirty percent.

### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Vineyard Source:** Westhofener Kirchspiel, Grosse Lage (grand cru)

**Soil Type:** Clay, marl and weathered limestone loam; limestone subsoil

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

**Alcohol:** 13,5%

**Total Acidity:** 7,6 grams/liter

**Residual Sweetness:** 2,7 grams/liter



Certified Biodynamic

### FROM THE PRESS

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

“Very complex, herbal nose, the fruity notes way in the background. Really concentrated but also super-elegant with a fine-grained texture that’s unlike any other Wittmann GG. Exceptionally long finish with intense chalky character. From biodynamically grown grapes. Respekt certified. Great aging potential. Drink or hold.” *September 2018*