

Weingut Wittmann

This elegant dry Riesling introduces the Wittmann estate style with precision and finesse, showcasing Rheinhessen limestone and biodynamic farming in every sip.

Riesling Trocken Estate 2024

Rheinhessen, Germany



Alcohol :12,00 %

Composition: 100% Riesling

Region and Vineyards

Located in Westhofen within Rheinhessen, Weingut Wittmann's vineyards rest on **limestone-rich soils**, a key to the **mineral precision and elegance** of their wines. Rheinhessen, once overlooked, has become a powerhouse of quality Riesling thanks to vignerons like Philipp Wittmann, who champion low yields, **organic and biodynamic viticulture**, and site transparency.

The vineyards for the Estate Riesling are **fully estate-owned** and cultivated according to **biodynamic principles**, a practice Wittmann adopted in the early 2000s. The sites benefit from a **mild continental climate**, tempered by rolling hills that protect vines from harsh weather. With careful canopy management and hand selection, the grapes reach optimal ripeness while retaining natural acidity. This deliberate, vineyard-first approach is the foundation of the wine's focus and purity.

Winemaking

Philipp Wittmann applies a **low-intervention philosophy** in the cellar, mirroring the thoughtful care in the vineyard. Grapes are **selectively hand-harvested** at ideal ripeness and undergo **gentle pressing** to preserve primary fruit character. Fermentation takes place in **large traditional oak casks** ("Stückfass"), which allow subtle oxygen exchange without imparting overt wood flavors.

The wine is fermented with **natural yeasts**, emphasizing the vineyard signature rather than winemaking imprint. Maturation continues in these neutral barrels on the lees, enhancing texture and integration. The result is a **dry Riesling (Trocken)** that is both youthful and structured, capable of developing further complexity with age.

Tasting Notes

- **Color**: Pale lemon with a silvery rim, offering visual clarity and brightness.
- **Aroma**: An engaging nose of **lime zest, white peach, crushed herbs, and wet stone**, underpinned by delicate floral notes and a saline lift.
- **Palate**: Sleek and incisive with vibrant **citrus and orchard fruit**, a tactile saltiness from the limestone, and a fine-boned acidity that structures the wine elegantly. Hints of chamomile and fennel add a savory edge to the finish.

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Did you know?

The Wittmann estate has farmed **biodynamically since 2004**, making it one of Germany's pioneers in ecological viticulture. Their commitment goes beyond certification—each vineyard parcel is cultivated with tailored compost, herbal teas, and handwork, reflecting an **intuitive, holistic philosophy** that shines through in every bottle.

Wine Pairing Ideas

- **Grilled sea bass with lemon and thyme**: The wine's citrus precision and salinity enhance the delicate flavors of the fish.
- **White asparagus with hollandaise sauce**: A classic German pairing, the herbal and mineral tones of the wine balance the richness of the sauce.
- **Fresh goat cheese with herbs**: The acidity and freshness cut through the creaminess, elevating both the wine and cheese.
- **Vietnamese spring rolls with prawns**: The sleek texture and subtle spice-friendly profile make this a surprising and delightful match.

Robert Parker (RP) : 92 Points (2023)

The 2023 Estate Riesling trocken opens with a remarkable aromatic yet fine and elegant bouquet with tangerine, chalk and sur lie aromas and a discreet salinity in the background. Fresh and very elegant on the palate, this is a medium-bodied, stimulating savory yet also round and finessed Riesling with great purity and excellent quality. This is one of the Best Buys of the vintage when it comes to dry, terroir-driven Rieslings. 12% stated alcohol. Screw-cap closure. Tasted in October 2024.