

Weingut Wittmann, Rheinhessen



Winemaker of the Month February 2012
Enjoy 5% discount during the whole month!

The family Wittmann is in wine growing since 1663. Since 1985 Wittmann implemented organic viticultural practices and is today the top organic wine maker of Germany. Organic means, that they do not use any chemical fungicides, pesticides or fertilizer and the natural fermentation often last more than one year. Since 2004 they are following the biodynamic rules. Wittmann belongs to the best 10 German wine makers.

Size: 25.0 ha - Top site: Westhofener Morstein, Kirchspiel and Aulerde
Soil types: Kaolin-marl, decomposed limestone, loess, clay - Average yield: 50 hl/ha
Ratings: 5 (of 5) stars Wine-Plus; 5 (of 5) stars Eichelmann; 4 (of 5) grapes Gault Millau

Wines:

2010 RIESLING dry

Alc. 12.0% vol, acidity 7.9 g/l, residual sugar 8.1 g/l
Flavour of apricot, melon, fresh herbage

S\$ 45.00 (100)

2009 "Westhofener" RIESLING dry

Alc. 13.0 % vol, acidity 7.8 g/l, residual sugar 7.3 g/l
Wine with flavour of maturely apricot, yellow apple, peach and exotic fruit notes
93 points Wine Spectator

S\$ 60.80 (133)

2008 „Westhofener Morstein“ RIESLING „Grosses Gewaechs (Great Growth)“

Alc. 13.0 % vol, acidity 7.6 g/l, residual sugar 7.7 g/l
Fascinating plenty of fruits, yellow fruits and orange

S\$ 112.00 (088)

2009 "Westhofener Morstein" RIESLING „Grosses Gewaechs (Great Growth)“

Alc. 13.5 % vol, acidity 7.6 g/l, residual sugar 7.9 g/l
Fascinating fruity, long lasting

S\$ 112.00 (134)

2008 SCHEUREBE dry

Alc. 12.5 % vol, acidity 7.2 g/l, residual sugar 5.4 g/l
Fresh light taste with lots of intensive aromas

S\$ 49.00 (324)

2010 SCHEUREBE dry

Alc. 13.0 % vol., acidity 8.8 g/l, residual sugar 2/2 g/l
Lively and rich aromas

S\$ 40.00 (325)

2008 SPAETBURGUNDER (PINOT NOIR) dry

Alc. 13.0 % vol., acidity 5.4 g/l, residual sugar 3.0 g/l
Scent of red berries and cherry; ripe and slightly spicy fruits

S\$ 54.00 (713)

2007 SPAETBURGUNDER (PINOT NOIR) + ST. LAURENT (blend) red wine dry

Alc. 13.0 % vol., acidity 4.8 g/l, residual sugar 2.2 g/l
Fruity and full bodied

S\$ 42.00 (856)