



2018 WEISSER BURGUNDER RESERVE TROCKEN

WITTMANN RESERVE – 18121

WITTMANN RESERVE

Sourced from the heart of our prized Westhofen vineyards and aged for 15 months in traditional large barrels (Halbstück) or French barriques.

VINIFICATION

High quality wine doesn't come on its own. It starts in our vineyards with yield reduction, hand selection of the fruit and a variety of other biodyn-friendly measures throughout the year. In the cellar, gentle pressing is followed by traditional vinification methods. The wines are primarily fermented in traditional wooden barrels.

TASTING NOTE

Straw yellow, complex herbal aromas, hazelnuts and citrus fruits. Delicate hints of vanilla and brioche bread. Creamy palate, with a graceful acidity and tremendous length, with a smooth touch of minerality.

PRESS REVIEWS

Heiner Lobenberg Lobenbergs gute-weine.de - 94-95+ Punkte

Robert Parker Wine Advocate - 88+ Punkte

ALCOHOL: 13,5 %	GRAPE VARIETY: Weisser Burgunder
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