



2018 CHARDONNAY RESERVE TROCKEN

WITTMANN RESERVE – 18122

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 large barrels.

TASTING NOTE

Vivid hues of straw yellow, aromatic yellow fruits and white peach, aromas of green tea accompanied with smooth nuances of vanilla and almonds. Taut acidic structure and a delicate minerality. A balanced acid structure on the palate with fine minerality, tremendous length and long finish.

TASTING NOTE

Falstaff Wein Guide 2021 - 91 Punkte

ALCOHOL: 13,5 %

GRAPE VARIETY: Chardonnay

