



2022 SILVANER NATURAL

WITTMANN NATURAL – 22128

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The estate's biodynamic approach forbids the use of any synthetic or chemical pesticides, herbicides, fertilizer or protective agents. Only naturally produced biodynamic preparations are allowed in either the vineyards or the cellar. In almost all cases, our wines are hand harvested in the vineyards and produced using traditional vinification methods in the old vaulted cellars of the original Wittman estate. We have uncompromising faith in this approach, the same one that secured the international reputation of Rhine wines over 100 years ago. Yet every rule has an exception, and for us it comes in the form of an orange or natural wine.

VITICULTURE & VINICULTURE

Intensive vineyard maintenance over the course of the entire year, reduced yields, and meticulous manual sorting is the foundation upon which high-quality wine is built. The grapes are destemmed individually by hand and then fermented on the skins. Following fermentation, the free-run juice is then moved to small oak barrels for 8 months. Finally the wine is then bottled unfiltered. No sulfur is added at any point.

TASTING NOTES

Wild herbs – creamy texture – balanced

ALCOHOL: 11,0% vol

GRAPE VARIETIES: Silvaner

