



2016 WEISSER BURGUNDER RESERVE TROCKEN

WITTMANN RESERVE – 16122

WITTMANN RESERVE

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

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, yellow fruits and a delicate barrel influence. Creamy palate, with a graceful acidity and tremendous length.

PRESS REVIEWS

James Suckling - **95 Points**: "You could easily mistake this pinot blanc for a top white burgundy, thanks to the wonderful concentration, toasted-nut character, creamy elegance and super-long, refined finish. From old vines in the Steingrube site.

Biodynamically grown grapes. Drink or hold."

Gault Millau - **93 Points**

Eichelmann - **91 Points**

ANALYSIS

ALCOHOL: 13,0 %	GRAPE VARIETY: Weisser Burgunder
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