



2017 CHARDONNAY RESERVE TROCKEN

WITTMANN RESERVE – 17122

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 ripe apple, refined toast aromas with fresh herbal nuances like sage and rosemary. Taut acidic structure and a delicate minerality. Rich flavors linger into an unusually long finish with fresh meadow herbs.

PRESS REVIEWS

Gault Millau Weinguide Deutschland – **96 Points**

Falstaff June 2019 – CHARDONNAY TROPHY – **94 Points**

ANALYSIS

ALCOHOL: 13,0 %	RESIDUAL SUGAR: 2,7 g/l	TOTAL ACIDITY: 5,1 g/l	GRAPE VARIETY: Chardonnay
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