



2021 WEISSER BURGUNDER RÉSERVE

WITTMANN RÉSERVE – 21121

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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; the nose opens with a spicy mélange of Mediterranean herbs, orange, and citrus fruit, as well as delicate notes of jasmine and ginger. An elegant acidic interplay on the palate glides into a long, intense, and playful finish.

Citrus fruit – spice – ginger – jasmine

PRESS REVIEWS 2020

Falstaff Weissburgunder Trophy 2022 – **94 Points**

James Suckling – **93 Points**

Robert Parker – **92 Points**

ALCOHOL: 13,0% vol

GRAPE VARIETY: Weisser Burgunder

