



2021 CHARDONNAY RÉSERVE

WITTMANN RÉSERVE – 21122

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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 large barrels.

TASTING NOTE

Deep shades of straw yellow, with vanilla, orange, and rosehip aromas dancing to delicate accents of kiwi fruit and nettle. A playful acidity on the palate lingers into a markedly saline finish.

Vanilla – orange – rosehip – nettle – saline minerality

PRESS REVIEWS

Falstaff Chardonnay Trophy 2023 – **92+ Points**

ALCOHOL: 13,0% vol

GRAPE VARIETY: Chardonnay

