



**BATTENFELDSPANIER**

**VDP.ORTSWEIN  
PINOT BLANC LOUIS  
2019**

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## PINOT BLANC LOUIS 2019

CAPACITY  
0,75 L

CLOSURE  
CORK

ALCOHOL  
13,0 % VOL.

SWEETNESS  
1,4 G/L

ACIDITY  
5,7 G/L

MATURATION  
TONNEAUX



Our village-level wines are monuments to meticulous selection, old vines and wild fermentation. The whites are typically vinified in old Stückfässern — the Pinot Blanc in French tonneaux - and left to lie on the fine lees until mid-way through the next year.

The wines from the Hohen-Sülzen vineyards are a tribute to H.O. Spanier's roots in the Wonnegau. The calcareous Pliocene soils and natural amphitheater of that area keep the Hohen-Sülzen vineyards a bit warmer during the day than our vineyards in Mölsheim and Flörsheim.

Hohen-Sülzen lies in the Eisbach Valley, which as its name suggests features a cold highlands brook flowing down from the Donnersberg massif. This topography has a significant influence that is most pronounced on cooler evenings. The temperature fluctuations between day and night are greater in Hohen-Sülzen than in our other districts. Wines grown here maintain impressive freshness, elegance and racy acidity despite the high ripeness levels in the fruit.

The nose opens with the subtle barrel spice of French tonneaux (500 L produced from the finest French oak) and gentle accents of herbs and dried mandarin peels. The quiet spice on the palate is complemented with a stunning minerality. A Pinot Blanc that blends expression and depth with minerality and outstanding drinkability.



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