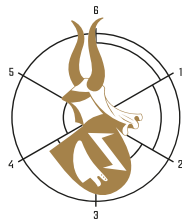




**BATTENFELD SPANIER**

**VDP.AUS ERSTEN LAGEN  
HOHEN-SÜLZEN SPÄTBURGUNDER  
2021**



## BATTENFELD SPANIER

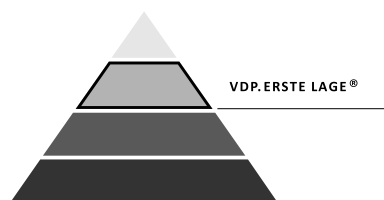
VDP.AUS ERSTEN LAGEN

### HOHEN-SÜLZEN SPÄTBURGUNDER 2021



The Erste Lage classification denotes world-class vineyards of especially notable characteristics: Hohen-Sülzen lies in the Eisbachtal. The uplands brook flows from the Donnersberg massif and exerts a significant climatic influence on the valley. The fluctuations between daytime and nighttime temperature are more pronounced in Hohen-Sülzen than in other districts. This gives the wine its freshness, elegance and tension. The vines grow on pure limestone with a generous deposit of loess, and are characterized by their ripe fruit, fine spice and nuanced acidity. The grapes for this wine were selectively hand harvested, wild fermented and matured for 18 months in French barrique.

With shades of dark ruby, Hohen-Sülzen Spätburgunder reveals aromas of dark berries such as blackberry and elderberry. The sublime touch of barrel spice complements the fruit, with mild accents of allspice and nutmeg. Chiseled and elegant on the palate, with generous dark fruit and youthful, polished tannins. A delicate salty minerality and striking verve carry the fruit across the spicy-cool finish line. A delightful pairing with Boeuf Bourignon, roasted pigeon or Sicilian parmigiana.



CAPACITY  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
6,0 G/L

CLOSURE  
CORK

SWEETNESS  
0,5 G/L

GRAPE VARIETY  
SPÄTBURGUNDER

CONTAINER SIZE  
FRENCH  
BARRIQUES

BIO  
✓