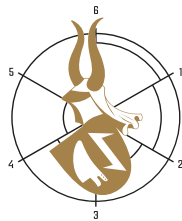


BATTENFELD SPANIER

**VDP.GROSSE LAGE
KIRCHENSTÜCK RIESLING AUSLESE
2025**



BATTENFELD SPANIER



VDP.GROSSE LAGE

KIRCHENSTÜCK RIESLING AUSLESE 2025

ORIGIN

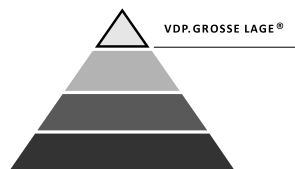
The site was first mentioned in a document in 1297 under the name "iuxta Kirchenstücke". It is a plot of land that was intended for the upkeep of a monastery kitchen. Situated at an altitude of 150 metres in the middle of a plateau between two churches, it offers a view of H.O.'s home village. The Pliocene soils are interspersed with limestone banks, and due to the Hohen-Sülz basin location, daytime temperatures are always slightly higher than in our vineyards in the Zellertal valley. The subsoil consists of soft, calcareous rock and provides the vines with an excellent supply of nutrients.

HARVEST & AGEING

During the main harvest of our 'Kirchenstück' Großes Gewächs, the grapes are sorted in two stages. For this 'Kirchenstück' Auslese, we select only the finest botrytis-affected berries, as we use only healthy grapes for our dry Großes Gewächs. The must ferments spontaneously and is then aged in stainless steel tanks.

TASTE

The Kirchenstück Auslese glows a rich gold in the glass and oscillates between ripe, yellow fruit and dark spice. Dried apricots, mirabelle plums and small quinces are balanced by notes of high-percentage cocoa and dark chocolate. Underneath, the dark minerality of the Kirchenstück pulsates, carrying it through on the palate. The fruit is constantly framed by the vibrant acidity and the profound minerality of the terroir.



CAPACITY
0,75 L

ALCOHOL
9,5 % VOL.

ACIDITY
10,0 G/L

SWEETNESS
120,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓