BATTENFELD SPANIER

VDP.GROSSE LAGE
ZELLERWEG AM SCHWARZEN HERRGOTT SPÄTBURGUNDER
2024

95/100

The 2024 Spätburgunder Mölsheimer Zellerweg Am Schwarzen Herrgott Grosses Gewächs Hommage à Felix Peters was picked on limestone. The pure, translucent note of red cherry, with just a whisper of smoke, immediately announces poise and slenderness. The palate follows through with exquisite purity of translucent, dark cherry and more of that subtle smokiness, all backed by exquisite freshness. Everything joins up, all is connected: fine tannins, beautiful purity, supple persistence and still a lovely little sensation of crunch. Gorgeous layers shimmer like a jewel, with so many facets catching the light.

VINOUS

94/100

Generous and earthy with ample fine tannins and an animatng acidity, this is an impressive 2024 German Pinot Noir. Very solid structure and bold redcurrant fruit. Compact finish.

STUART PIGOTT

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

BATTENFELD SPANIER



VDP.GROSSE LAGE

ZELLERWEG AM SCHWARZEN HERRGOTT SPÄTBURGUNDER 2024

VDP.GROSSE LAGE

In these wines, the concept of terroir is taken to the very pinnacle of quality. They come from world-famous vineyards that produce exceptional grapes and have been recorded on centuries-old maps. They uniquely reflect the distinctive character of the vineyard, the particular nature of the soil and the superb skill of those who have often been familiar with the vineyard for many generations.

HISTORY

The 2024 vintage marks the first release of the Zellerweg am Schwarzen Herrgott Pinot Noir – a wine very close to our hearts and a tribute to our dear friend Felix Peters. When Felix founded his own winery, we helped him in his search for a suitable vineyard. He found a special plot, which he replanted with Burgundy clones and tended with incredible dedication. We have now taken over this vineyard and wish to preserve the memory of Felix with this Pinot Noir. That is why his name will continue to feature prominently on the label every year.

ORIGIN

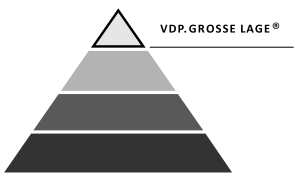
The Zellerweg am Schwarzen Herrgott is situated at an altitude of 240 metres. The solid limestone subsoil, which becomes increasingly darker with depth, and the unique microclimatic conditions are characteristic of this site.

VINIFICATION

The grapes are selectively harvested by hand, gently fermented spontaneously in oak vats and carefully pressed after approximately 10 days. The wine matures in second-use French barriques.

TASTE

The complex structure characteristic of Pinot Noir is a result of the barren limestone terroir. Yields are correspondingly low, producing concentrated and profound wines. Refreshingly crisp, with juicy fruit on the palate and vibrant



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	13,0 % VOL.	5,5 G/L	0,2 G/L

GRAPE VARIETY	CONTAINER SIZE	BIO
SPÄTBURGUNDER	BARRIQUE	✓