BATTENFELD SPANIER

VDP.AUS ERSTEN LAGEN
HOHEN-SÜLZEN RIESLING
2025

93/100
Excellent depth of chamomile, summer meadow and wild herb aromas. In spite of the solid tannin structure, delicacy and elegance. Long,cool and mineral finish.
STUART PIGOTT

16,5/20
White peach over a chalky core, a green herbal lift at the edges. Then it pulls long and saline – lime pith, rock dust. A late-emerging roundhouse kick of savoury spice and crystalline tension leads into a fresh, filigreed finish.
JANCIS ROBINSON, PAULA SIDORE

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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HOHEN-SÜLZEN RIESLING 2025

VDP. ERSTE LAGE

In Rheinhessen, the grapes for the VDP.Erste Lage wines come from first-class sites with a long history. They are the ambassadors of the respective villages and combine strictly selected grapes with excellent and strictly defined origins. The characteristic soils of the VDP.Erste Lage give the wines their unmistakable and independent character of origin.

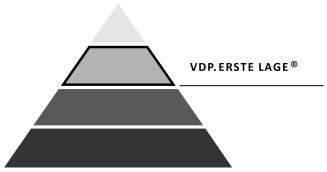
ORIGIN & VINIFICATION

Hohen-Sülzen is located in the Eisbachtal. The mountain stream rises from the Donnersberg massif and has a significant climatic influence on the valley. The amplitude between day and night temperatures is large in Hohen-Sülzen. As a result, the wines retain their freshness, elegance and tension despite the high grape ripeness.
The vines grow on pure limestone with a generous layer of limestone gravel and are characterised by their ripe fruit, delicate spiciness and filigree acidity. The grapes were selectively harvested by hand, fermented spontaneously and aged in double piece barrels.

TASTE

Shades of pale yellow, with green hues and a silver rim in the glass. Yellow stone fruit and unmistakable spice weave an aromatic web around the nose of this Hohen-Sülzen Riesling. Peach, dried apricot and Mirabelle plum fill the fruit basket, followed by dried herbs, light tobacco, laurel and the delicate spice of mace and white pepper. The linear palate joins ripe and juicy fruit with a savory spice and deep, smoky minerality. An unforgettable wine with delicate fruit, saline finish and indisputable origin.

Given its precise, cool and refreshing nature, it offers countless options for pairing with fish dishes, sushi or crisp mixed vegetables from the wok.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	7,0 G/L	0,8 G/L

GRAPE VARIETY	BIO
RIESLING	✓