



BATTENFELD SPANIER

VDP.AUS ERSTEN LAGEN HOHEN-SÜLZEN RIESLING 2024

94/100

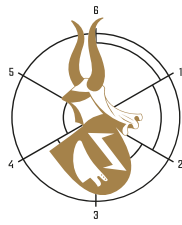
For a village wine this medium- to fullbodied dry riesling has an imposing structure. Lots of smoky depth on the compact and tightly wound palate. Chalky power in the finish. This needs some time, but is a star in this category for this vintage.

JAMES SUCKLING, STUART PIGOTT

17+

Less full than its Roter Hang counterpoints, this is a study in austerity. Subtle aromas, more grapefruit than lime. The palate is a rock tumbler of chalky, edgy extremes. A veritable salt lick of cool concentration.

JANCIS ROBINSON, PAULA SIDORE



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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

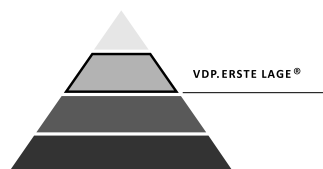
Hohen-Sülzen is located in the Eisbachtal. The mountain stream rises from the Donnersberg massif and has a significant climatic influence on the valley. The amplitude between day and night temperatures is large in Hohen-Sülzen. As a result, the wines retain their freshness, elegance and tension despite 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 wine was 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
0,75 L

ALCOHOL
12,0 % VOL.

ACIDITY
6,7 G/L

CLOSURE
CORK

SWEETNESS
3,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓