

## CO RIESLING LIQUID EARTH C.O. RIESLING 2018

97/100 points

JAMES SUCKLING

NO BULLSHIT Just Sulphites





CO RIESLING LIQUID EARTH

## C.O. RIESLING 2018

"C.O." was originally conceived in 2005 as a wedding wine for Carolin and H.O. Spanier. It is now stored each year in the aging cellar as a FAMILY RESERVE. The result proved of such exquisite quality that it earned a reputation as one of Germany's finest Rieslings... and led the estate to adopt it permanently into the portfolio. "C.O." grows on pure limestone rock and comes from the craggiest section of the Zellertal, situated between Frauenberg GC and Schwarzer Herrgott GC, and is harvested only as the last of the other fruit is coming in. C.O. is fully a creation of the Zellertal itself. 2018 was truly a special year. In Rheinhessen, the year began with a humid and relatively warm January, followed by a cold, wintry February, and lots of rain in March. From April onwards, things were already moving in the direction of summer at lightning speed with no rain. The dry phases demanded everything from the vines. Once again, spreading thousands of straw bales in the vineyard in spring was proved to be a costly but effective measure. It provides good shade for the soil and to counteract evaporation The harvest started exceptionally early, but due to the dry weather we could harvest with the desired tranquility. This year, we finished the main harvest on 5 October after more than 7 weeks and can report great qualities in the dry wines. For H.O. Spanier it will be one of legendary vintages like 1959. After several hours of maceration, we gently pressed the grapes and the wines ferments in old wood barrels. The wine remains on its full lees until bottling the following autumn. After bottling, the wine matures in the bottle in the ageing cellar for 4 more years and we bring the wine only as treasure collection in the market.

Weinwisser, Giuseppe Lauria 09/20232018 Riesling "C.O." Liquid Earth, Battenfeld-Spanier.

Elegant, almost youthful bouquet with beautiful, ripe yellow fruitiness, framed by fine herbal notes reminiscent of mint, balm, warm hay and summer meadow, already shows the fully ripe vintage in the bouquet. With a little air, it presents itself complex and yet also very casual. Melting in the mouth with a smooth texture, at first it seems almost gentle and supple with its finesse-like melting, interspersed with hay-like and yellow-fruity notes, but then the fine earthy-miney notes come to the fore.

The ripe and finely radiant acidity clings beautifully to it, juices on forever with the finest yellow fruit and already offers great drinking pleasure. A hedonistic wine. 19+/20



CAPACITY 0,75 L

ALCOHOL 12,5 % VOL. ACIDITY 7,5 G/L

SWEETNESS 3,5 G/L