

BATTENFELD SPANIER

ZELLERTAL COLLECTION - CALCAREOUS ORIGIN C.O. STEINLINDEN LIQUID EARTH 2019

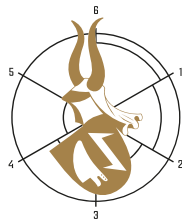
This is like staring into a deep chasm of dried stone fruit and candied citrus all dusted with chalk. Incredibly concentrated and deeply structured, this reminds me of Clos Ste. Hune, but with a cooler personality and a sleeker silhouette. Then comes the fabulously elegant, smoky and chalky finish that just doesn't want to stop. And all this at just under 12.5% alcohol. Steinlinden is the name of the parcel where this grows. 98/100

STUART PIGOTT, JAMES SUCKLING

„Hochelegantes Bouquet, sehr tief und elegant, kristalline Transparenz, salzige Ader, sehr fein gewoben, finessenreich bis zum Abwinken, tänzelnde Eleganz und doch auch salzig. Schon jetzt in nahezu perfekter Balance. Kratzt an der perfekten Note.“

19,5/20

GIUSEPPE LAURIA, DER WEINWISSE



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HISTORY

"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

STEINLINDEN

The development to terroir-driven wines from the craggiest, stoniest limestone parcels of Rheinhessen's Zellertal can be observed not just in the style, but in the name that first appeared with the 2019 vintage: "C.O. STEINLINDEN" (Lieu-Dit) embodies our decades-long search for the identity of the Zellertal.

STEINLINDEN is the name of the ancient vineyards, situated between Frauenberg and Schwarzer Herrgott, in the northeastern corner of the Mölsheim district, named for the oleaceous plants that grow only such especially calcareous, cliffy, and nutrient-rich soils. Not unlike some rare wines from Burgundy or Piemont, its fragmented origins mean that the labeling does not always fit cleanly into normal site classifications.

TASTE

There's not a trace of fruit here, but rather plentiful salt, minerality, limestone, and stony spice. It is excellence reduced to clarity and finesse - a monolith that time alone can chip away into the final sculpted form.

SPECIALITY

'C.O. STEINLINDEN' is only launched 5 years after the harvest. One of the very few white wines in the world that are only shown to the public when perfectly ripe.

MATURING

Fermentation and ageing takes place in traditional barrels (1200 litres).

The wine is stored on the lees until bottling in the following autumn. After bottling, the wine matures for another 4 years in the bottle in our underground maturing cellar and we only bring the wine onto the market as a treasure collection.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,5 G/L

SWEETNESS
3,0 G/L