

## VDP.ORTSWEIN ZELLERTAL RIESLING 2022











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After discovering his affinity for the Zellertal's barren vineyard sites in the early 2000s, H.O. Spanier soon opted to make the jump across regional borders into the Pfalz.

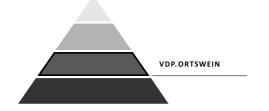
Zellertal is our "Second Vin" of CO LiquidEarth Riesling.

Legacy and innovation meet in a meaningful cultural landscape — our interpretations of Zellertal limestone. Minimalist, pure wines from our classified sites and parcels.

The vines here benefit from a more protected site, with high diurnal temperature variations along the year. The cool wind blows constantly through the valley. In addition of the pure limestone cliffs, it creates this vibrant and deeply mineral wine.

Hand harvested, the must is wild fermented in 1200L old barrels with an extended time on the gross lees before starting it's maturation without filtration in bottle.

Starbright and clear, the wine shimmers in shades of deep yellow in the glass. The nose moves seamlessly between layers of herbs and minerality. The distinctive saline notes at first sip reflect on the palate as well: Taut, closed and edgy with a salty backbone reminiscent of shucked oyster shells and citrus fruit. Clarion and chiseled, the stony soul of the limestone-driven Zellertal is balanced by aromatic ethereal notes of sage and laurel.



0,75 L	ALCOHOL 12,5 % VOL.	acidity 7,0 G/L	closure
SWEETNESS	GRAPE VARIETY	CONTAINER SIZE	BIO
2,5 G/L	RIESLING	WOODEN BARRELS	1