BATTENFELD SPANIER

ZELLERTAL COLLECTION - CALCAREOUS ORIGIN
ZELLERTAL RIESLING (PFALZ)
2024

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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OUR ZELLERTAL COLLECTION

The Zellertal, an ancient cultural landscape with vineyards that have been continuously cultivated for more than 1000 years, has fascinated H.O. Spanier from the very beginning. The climate is influenced by the nearby Donnersberg, which allows cool winds to flow into the region. The vineyards rise up to 280 metres in altitude – cool climate at its finest and pure limestone. After H.O. Spanier was the first to recognise the potential of the barren vineyard sites in the mid-1990s, he soon invested in the area, successively and gradually.

ORIGIN AND HISTORY

The climate is influenced by the nearby Donnersberg, which allows cool winds to flow into the region. The vineyards rise up to 280 metres. Cool climate at its finest. We now own 25 hectares of the unique sites, which are spread across the entire Zellertal. The special feature of the Zellertal is that in one of its sites (the Schwarzen Herrgott), the border between Rheinhessen and the Palatinate was drawn completely arbitrarily at the Congress of Vienna in 1816, dividing the region into two wine-growing areas. However, in terms of viticulture and terroir, the region forms a single unit and cannot be distinguished.

WINE

For H.O. Spanier, this region is so special that he has dedicated a wine to it that combines the minerality and uniqueness of this limestone terroir – our interpretation of the Zellertal limestone.

TASTE

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.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	6,4 G/L	2,2 G/L

GRAPE VARIETY	BIO
RIESLING	✓