BATTENFELD SPANIER

VDP.GUTSWEIN
GRÜNER SYLVANER RÉSERVE
2025

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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GRÜNER SYLVANER RÉSERVE 2025

WINE

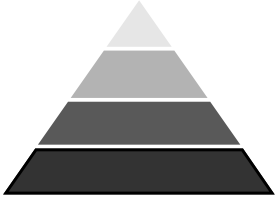
In addition to its home region of Franconia, Grüner Sylvaner has a long tradition in Wonnegau and can certainly be considered the original grape variety of Rheinhessen. That is why we have used the historical name for this wine.
Grown on the calcareous soils of the Zellertal valley, it always develops a herbaceous, spicy character.

VINIFICATION

Grüne Sylvaner Réserve was matured in the "Stückfass" and is spontaneously fermented to bone dry.

TASTE

Long ageing on the fine lees gives it a wonderfully mouth-filling, creamy character without compromising its finesse and precision.
It flows into the glass in a light straw yellow colour with green reflections and is yellow-fruity and juicy: notes of nectarines and small yellow pears outline the nose, balanced by spring-fresh kitchen herbs. It flows crystalline over the palate, focused and precise, with everything in the right place: the fruit is flanked by tart phenols and the mild acidity is perfectly integrated.
For us, it is the perfect accompaniment to vegetarian cuisine.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	13,0 % VOL.	6,0 G/L	2,0 G/L

GRAPE VARIETY	BIO
GRÜNER SYLVANER	✓