BATTENFELD SPANIER

SEKT
BLANC DE BLANCS VDP. SEKT PRESTIGE
2016

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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WINE AND VINIFICATION

The wine comes from the limestone soils in Hohen-Sülzen. The vineyard was planted with champagne clones in 1994. Both the age of the vines and their origin are the prerequisite for our sparkling wines. The grapes are harvested at the beginning of the harvest and fermented in tonneaux.

Our Blanc de Blancs vintage sparkling wine has undergone all the traditional methods:early harvesting of the grapes to keep the alcohol low and the aromas fresh and crisp, spontaneous fermentation, then drawing off to bottles and a yeast ageing that lasts between 8 and 10 years. During this time, the bottled wine sits on its lees, developing the almost heavenly perlage and the outstandingly fine aromas of brioche and melon. At the end, the yeast sinks into the neck of the bottle with the help of traditional hand riddling, is removed and the finished sparkling wine is refilled with a minimal amount of dry dosage. Et voila, ready is a unique sparkling wine with ultra-fine bubbles, steely body and wonderfully

TASTE

With a rich straw yellow colour, it flows radiantly and clearly into the glass, which is not too small, with a persistent thread of perlage rising up. The nose opens with warm, fragrant, fluffy brioche, baked with a little orange blossom water, followed by nuts, a little quince and rich butter biscuit. It appears compact and firm, with delicate saline notes reminiscent of crushed oyster shells, hinting at a well-defined sparkling wine with a precise structure. The initial taste is gripping, taut and defined, with ripe, stimulating acidity. Aromatically highly disciplined, the reduced fruit focuses on the peel of the apple and the oils of the citrus fruit. With a firm grip on the palate, it is puristic, straightforward and polished. The contoured phenolics give it an aromatic astringency that perfectly complements the delicate citrus flavours. Polished, taut type with grapefruit and salted lemon in the brioche-lined aftertaste.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,0 % VOL.	7,9 G/L	3,6 G/L

GRAPE VARIETY	BIO
CHARDONNAY	✓