

TREASURE COLLECTION MÖLSHEIM RIESLING TREASURE COLLECTION 2019

"READERS SHOULD DEFINITELY INVEST IN THE 2019s FROM BATTENFELDSPANIER AND KÜHLING-GILLOT. YOU WILL NOT FIND MANY WINES THAT CAN REALLY COMPETE WITH THE FINEST HERE." ROBERT PARKER, STUART PIGOTT







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ORIGIN AND VINIFICATION

The vineyards around Mölsheim are significantly cooler than our Hohen-Sülzer sites. Not only are the vineyards quite high, allowing the cooler winds of the Donnersberg massif to blow unprotected, but the Zellertal also tapers here and the winds are forced through the valley like a nozzle. The vines of the Mölsheim Riesling are rooted in limestone rock, which is covered by a thin layer of gravel.

The wine is selectively harvested by hand and fermented spontaneously in double barrels. We leave it on the fine yeast until the following year's harvest before bottling.

VINTAGE

The stable, dry high-pressure weather with lots of sun over the summer months also characterised the picture in our vineyards in 2019. The long summer heat ended in mid-August. The grapes now began to ripen. Very good conditions due to sufficient rainfall and cooler nights were crucial for the character of the vintage. The acidity levels remained wonderfully stable.

AGEING CELLAR

Our ageing cellar, built into the mountain and with characteristics similar to those of a natural cellar, is used exclusively to allow bottled wines to mature and develop under ideal conditions.

Every wine that leaves the winery after years of ageing is given the 'Treasure Collection' label to document the perfect treatment of the bottles.

This is how the vision of H.O. and Carolin Spanier unfolds: to decelerate the enjoyment of wine and, after focusing on the vineyard's provenance, to make time and maturity tangible again.

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CAPACITY 0,75 L ALCOHOL 12,5 % VOL. acidity **7,5 G/L**

Y /I CLOSURE NATURKORK

sweetness 2,5 G/L GRAPE VARIETY