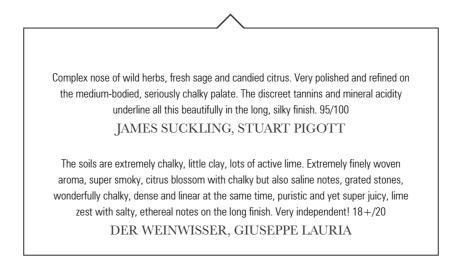


ZELLERTAL COLLECTION - CALCAREOUS ORIGIN AUF DEM KALKOFEN RIESLING 2023







* Deutsche Landwirtschaft DE-ÖKO-006







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AUF DEM KALKOFEN RIESLING 2023

HISTORY

The Zellertal's allure as an ancient cultural landscape, one that has seen more than 1,000 years of unbroken cultivation of its vineyards, captured H.O. Spanier's fascination from the start. In the mid-1990s, H.O. Spanier had the vision to recognize the potential of these barren vineyard sites and soon began investing in the region. These wines stand for dry Rieslings from formerly well-known plots with outstanding microclimates and viticultural conditions in line with future challenges, growing at the heart of wild, untouched landscapes of limestone cliffs and vines.

Our style and our idea of Riesling are enjoying ever-increasing international demand. We are very proud that we will now launch the 2023 Auf dem Kalkofen, our second wine, via the Place de Bordeaux. From the very beginning, our idea was to be able to distribute a companion wine to the CO Steinlinden.

AUF DEM KALKOFEN

Despite its certified status as an outstanding site, "AUF DEM KALKOFEN" disappeared when the German Wine Law of 1971 was passed, swallowed up into the anonymous Silberberg single site. Starting with the 2023 vintage, we are restoring the identity and visibility of this fantastic parcel.

Kalkofen literally means ,lime kiln' and thus refers to the calcareous soil that was burned (slaked) here centuries ago.

TASTE

In recent years, the wines from this vineyard were shining a light on its notably fine and expressive character. A premier cru Riesling, with the clear self-confidence of a Grand Cru.

VINIFICATION

Fermentation with wild yeasts and ageing takes place in traditional barrels (1200 litres).



CAPACITY 0,75 L SWEETNESS ALCOHOL 12,5 % VOL. ACIDITY 7,5 G/L

BIO

1

CLOSURE CORK

3,0 G/L

GRAPE VARIETY RIESLING