BATTENFELD SPANIER

# ZELLERTAL COLLECTION - CALCAREOUS ORIGIN
# AUF DEM KALKOFEN RIESLING
# 2024

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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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 historical 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.

AUF DEM KALKOFEN

Since 2023, the site has been reclassified as Premier Cru, and since then we have been 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.

VINTAGE

2024 was a very classic wine-growing year and, fortunately, we were largely spared from frosts in the spring. Overall, the year was very wet, but that was not a problem for us. We have come so far in terms of ecology that the resilience of our soils and vines constantly surprises us. Thanks to our extremely laborious canopy management, we obtained fully ripe, wonderful and perfectly healthy grapes. 2024 gave us the opportunity to harvest late, which allowed us to achieve a wide range of aromas.

VINIFICATION

What makes Auf dem Kalkofen special is the long yeast storage. In the spring, we racked the wine once, sulphurised it lightly and then stored it on the fine lees in 1200-litre barrels until bottling in December 2025.

TASTE

The acidity is ripe and fine, and the vintage is very dense. The long yeast storage gives the wine complexity, depth and ageing potential. A premier cru Riesling, with the clear self-confidence of a Grand Cru.



| CAPACITY | ALCOHOL | ACIDITY | SWEETNESS |
|---|---|---|---|
| 0,75 L | 12,5 % VOL. | 7,0 G/L | 1,5 G/L |

| GRAPE VARIETY | BIO |
|---|---|
| RIESLING | ✓ |