BATTENFELD SPANIER

ZELLERTAL COLLECTION - CALCAREOUS ORIGIN
C.O. STEINLINDEN LIQUID EARTH
2021

99/100

Liquid Earth comes from the Steinlinden lieu-dit, which consists of barren limestone soils. It was fermented and aged in a traditional 1,200-liter oak barrel. When it comes to revealing the terroir and its associated character, the bouquet hits the nail on the head! Chalky notes set the tone and are framed by lemongrass, thyme, and grapefruit. Lively and salty on the palate, the wine is guided by a distinctive and finely honed structure. This structure has managed to envelop the wine's inherent richness, rounding out the edges to highlight the finesse, depth, and myriad components that contribute to its greatness. With endless length and enchanting complexity, the wine rises above its vintage and grape variety. This wine tells the story of who it is and where it comes from, with the intention of underscoring its greatness. A composed, structured, lingering, and above all, authentic wine!

YVES BECK

98/100

The 2021 Riesling CO Steinlinden Liquid Earth opens undeniably with soil. Moist limestone is front and center on the nose. As so often, this has a real affinity with its French limestone siblings. The nose has dispensed with fruit and started on its evolution; the palate speaks of utter freshness. This is superbly fluid with that wonderful Riesling texture that travels like a pliable, agile drop of water across the palate, staying intact, exuding deep limestone soil and ripe, smooth, clean-cut citrus fruit expressed as lemon oil. Beautiful depth and an undeniable aspect of saltiness make you believe you are tasting limestone. Utter concentration and superb length prove the point. Anne Krebihl

VINOUS

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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HISTORY

"C.O." was originally conceived in 2005 as a wedding wine for Carolin and H.O. Spanier. It is now stored each year in the aging cellar as a FAMILY RESERVE. The result proved of such exquisite quality that it earned a reputation as one of Germany's finest Rieslings.

STEINLINDEN

The development to terroir-driven wines from the craggiest, stoniest limestone parcels of Rheinhessen's Zellertal can be observed not just in the style, but in the name that first appeared with the 2019 vintage: "C.O. STEINLINDEN" (Lieu-Dit) embodies our decades-long search for the identity of the Zellertal.

STEINLINDEN is the name of the ancient vineyards, situated between Frauenberg and Schwarzer Herrgott, in the northeastern corner of the Mölsheim district, named for the oleaceous plants that grow only such especially calcareous, cliffy, and nutrient-rich soils. Not unlike some rare wines from Burgundy or Piemont, its fragmented origins mean that the labeling does not always fit cleanly into normal site classifications.

A SPECIAL FEATURE

'C.O. STEINLINDEN' is only launched 5 years after harvest. It is one of the very few white wines in the world that is only presented to the public when it has reached perfect maturity. In 2022, for the first time in the history of Bordeaux négociants, a German winery was marketed with a dry Riesling at the world's most famous trading centre for Grand Vins, with the 2017 CO.

VINIFICATION & TASTE

Fermentation and vinification take place in traditional oak barrels, and the wine is stored on the lees until bottling the following autumn. After bottling, we give it the necessary rest in our ageing cellar. The CO Steinlinden is reduced to clarity and finesse – a monolith from which time must first carve the sculpture.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	7,0 G/L	3,0 G/L

GRAPE VARIETY	CONTAINER SIZE	BIO
RIESLING	STÜCKFASS	✓