



BATTENFELD SPANIER

ZELLERTAL COLLECTION - CALCAREOUS ORIGIN C.O. STEINLINDEN LIQUID EARTH 2020

99/100

The 2020 Riesling C.O. Steinlinden Liquid Earth speaks of soil and deep limestone. Fruit takes second place on the nose of cool, earthy stone, with just a fringe of lemon. Yes, this is now five years old, but its evolution seems suspended in that cooling, profound freshness. The texture is chalky and has barely begun to evolve. The only thing that is obvious here is the limestone character and depth. The 2020 is anchored in stone and eternal lift with a savor that echoes long, making you want to take another sip.

VINOUS, ANNE KREBIEHL

18.5

The fruit for Liquid Earth is from an unclassified parcel that was named C.O. Steinlinden with the 2019 vintage. This lieu-dit is found in the Zellertal Valley, between the grand cru sites of Frauenberg and Schwarzer Herrgott. It's named after an olive tree species that takes root only in particularly chalky, rocky and nutrient-rich soils. Fermented and ageing in traditional 1,200-litre Stüpfass. The wine is stored on the lees until bottling the following autumn. Aged for a further four years in the estate's underground, naturally cool 1,800-m² matured cellar before release on the Place de Bordeaux. There are wines that speak more of philosophy than pleasure, and seeing as this was originally conceived as a wedding wine, it's no surprise this is one of them. A powerful, Alsace-like density and insistent stoniness is infused with elegant maturity and an abstract character of salted lemons, quince and apple. The bold palate is built on a cubist-like approach, with multifaceted textures and sensory viewpoints, highlighting structure over flavour. Its raw energy transcends variety and style to reach dizzying complexity.

JANCIS ROBINSON, PAULA SIDORE



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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... and led the estate to adopt it permanently into the portfolio

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.

TASTE

There's not a trace of fruit here, but rather plentiful salt, minerality, limestone, and stony spice. It is excellence reduced to clarity and finesse - a monolith that time alone can chip away into the final sculpted form.

SPECIALITY

'C.O. STEINLINDEN' is only launched 5 years after the harvest. One of the very few white wines in the world that are only shown to the public when perfectly ripe.

MATURING

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

The wine is stored on the lees until bottling in the following autumn. After bottling the wine matures for another 4 years in the bottle in our



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,0 G/L

CLOSURE
CORK

SWEETNESS
3,0 G/L

GRAPE VARIETY
RIESLING

CONTAINER SIZE
STÜCKFASS

BIO
✓