BATTENFELD SPANIER

ZELLERTAL COLLECTION - CALCAREOUS ORIGIN
C.O. LIQUID EARTH
2016

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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C.O. LIQUID EARTH 2016

HISTORY

C.O. was originally conceived in 2005 as a wedding wine for Carolin and H.O. Spanier. It is stored each year in the aging cellar as a FAMILY RESERVE.

SPECIAL FEATURE

Maturity makes the difference between a good and an outstanding wine. H.O. and Carolin created a subterranean cellar, naturally cooled across its 1,800 square meters. A massive investment to bring wines onto the world market at the perfect point in time. "C.O." is released after some years of maturation spent in the estate's dedicated aging cellar. One of the world's few white wines that is presented to the public only after maturation.

ORIGIN

C.O. comes from the craggiest section of the Zellertal, situated between Frauenberg GC and Schwarzer Herrgott GC, from a ‚lieu-dit' named Steinlinden. Steinlinden is the name of the ancient vineyards, 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.

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.

There's no fruitiness, but plenty of salinity, stone, limestone, and mineral spice — like a monolith that time itself has carved into a sculpture. The effect is one of drinking pure stone, hence the "LIQUID EARTH BY H.O." moniker.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	8,0 G/L	4,0 G/L

GRAPE VARIETY	CONTAINER SIZE	BIO
RIESLING	STÜCKFASS	✓