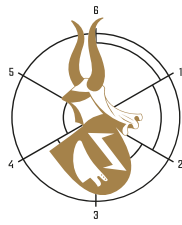




BATTENFELD SPANIER

**VDP.GUTSWEIN
WEISSBURGUNDER RÉSERVE
2022**



BATTENFELD SPANIER

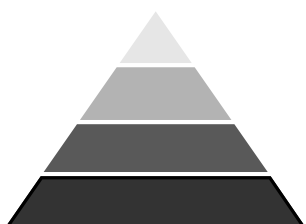
VDP.GUTSWEIN

WEISSBURGUNDER RÉSERVE 2022



The Weissburgunder Réserve is a selection of the best Weissburgunder grapes from the Wonnegau. While days in the Wonnegau can be very hot, the cool nights dictate stronger diurnal temperature swings than in other districts. The wines are characterized by their fully ripe fruit, fine spice and delicate acidity. Using the same loving care that is lavished on village-level VDP.Ortsweine, the grapes for the Weissburgunder Réserve are hand harvested and then fermented in three- to five-year-old used tonneaux. The wine ages on the fine lees into May before bottling.

Each pour glistens from the glass in shades of pale yellow, with notes of crisp stone fruit, white flowers and fresh kitchen herbs. A creamy palate with good structure and delicate fruit, the subtle barrel spice speaks well to its incredible cellarability. The juicy palate reveals flavors of fresh fruit and a long, delicately spicy finish. It elevates daily pasta as well as oven-baked autumn veg and light fish dishes. Insider's tip: we personally consider the Weissburgunder Réserve to be the perfect kitchen sipper!



VDP.GUTSWEIN

CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
6,2 G/L

CLOSURE
STELVIN

SWEETNESS

0,8 G/L

GRAPE VARIETY

WEISSBURGUNDER

CONTAINER SIZE

3 - 5 YEARS
OLD
TONNEAUX

BIO

✓