BATTENFELD SPANIER

# VDP.GUTSWEIN
# WEISSBURGUNDER RÉSERVE
# 2025

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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## WINE

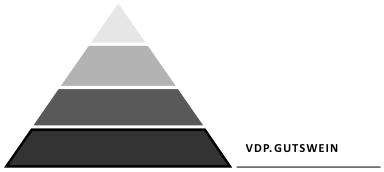
The Pinot Blanc Réserve is a selection of the best Pinot Blanc grapes from the Wonnegau region. Like all our Pinot varieties, the vines benefit from the calcareous soils with a high proportion of lime marl and lime gravel.

## VINIFICATION

The must is fermented spontaneously in three-year-old tonneaux and then matures on the fine yeast until May before being bottled. This allows the wine to retain its distinctive freshness, delicately framed by subtle wood notes.

## TASTE

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!




| CAPACITY | ALCOHOL | ACIDITY | SWEETNESS |
|---|---|---|---|
| 0,75 L | 12,0 % VOL. | 6,0 G/L | 2,0 G/L |

| GRAPE VARIETY | BIO |
|---|---|
| WEISSBURGUNDER | ✓ |