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

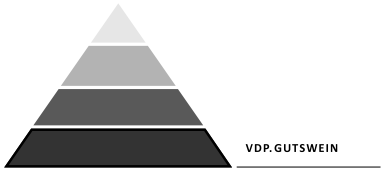
The Pinot Blanc Réserve is a selection of the best Pinot Blanc grapes from the Wonnegau region. Like all our Pinot varieties, the vines benefit from the calcareous soils with a high proportion of lime marl and lime gravel.

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	✓