BATTENFELD SPANIER

VDP.GUTSWEIN
SPÄTBURGUNDER RÉSERVE
2024

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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WINE

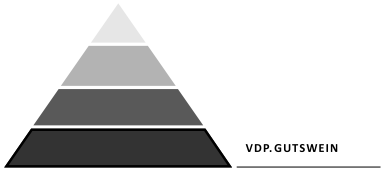
Since the Middle Ages, the southern Wonnegau has been known for the fact that grape varieties for which it was too cold in other places always reached full maturity here. Pinot Noir has been part of this for years and has been at home here for a long time.

VINIFICATION

Our Pinot Noirs undergo spontaneous fermentation in stainless steel tanks on the skins. We handle the must very gently and press it after about 10 days. The wine is then aged in 3-4-year-old barriques for at least 12 months.

TASTE

The wine shines a deep ruby red in the glass with aromas of red berry fruit and ripe cherries. Underscored with delicate herbal nuances, it is juicy and refreshing with charming fruit, subtle spice and refined tannins that give it a thrilling texture. From a wurst sandwich to pasta — an uncomplicated, joyous Spätburgunder complements any day or dish.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	13,0 % VOL.	6,0 G/L	0,3 G/L

GRAPE VARIETY	BIO
SPÄTBURGUNDER	✓