BATTENFELD SPANIER

VDP.AUS ERSTEN LAGEN
MÖLSHEIM RIESLING
2025

94/100
Still a bit closed, this has a citric character (think mandarin orange and bergamot). Very focused and cool in spite of the ripeness on the compact palate. Long, firm finish that's stillquitetightly wound. Will show a lot better in half a year.
STUART PIGOTT

17 +/20
Deeper-rooted than the Hohen-Sülzen, and both yellower and more compact in character. A flint nose of stone fruit and smoke. Full-bodied with intense acidity on the complex, fast-paced palate. Tightly coiled and far too young. Paula Sidore
JANCIS ROBINSON

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

BATTENFELD SPANIER



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MÖLSHEIM RIESLING 2025

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Fruit for wines classified as Rheinhessen VDP.Erste Lage come exclusively from world-class sites of notable history. Since 2019, such wines have served as ambassadors for their respective villages, combining rigorously selected fruit with excellent, strictly defined origins. The characteristic soils of the VDP.Erste Lage lend these wines a distinct and unmistakable sense of their origin. The Erste Lage classification denotes world-class vineyards of an especially notable character.

ORIGIN

Our Mölsheim vineyards are comparatively high and therefore cooler and wind opener than our Hohen-Sülzen sites. The grapes for the Mölsheim Riesling ripen well-ventilated thanks to the cool winds from the Donnersberg massif, in stony, barren soils of pure limestone with only a thin layer of humus. This is how unique wines with a crystalline, cool character and mineral depth are created, wines that are characterised by their origin.

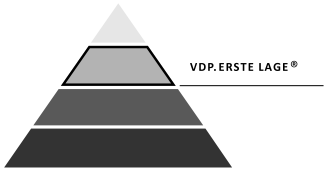
VINIFICATION

Hand-picked and fermented spontaneously, the wines mature on the fine lees in large wooden barrels until the following spring.

TASTE

With its starbright shades of yellow, the wine reveals a nose of beautiful discipline. Saline notes evoking wet stone and subtle herbs keep the fruit in the background. The palate is stony and barren, rooted and marked with the soils of its home. With lively drying phenolics, the austere initial palate promises incredible tension and inner depth. The fruit shows up more as a supporting role than a star, underscoring the saline character of this structurally driven wine.

The wine rewards time in the bottle with a complex and nuanced tasting experience. An outstanding companion to monkfish or turbot with beurre blanc and green asparagus.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	7,0 G/L	3,0 G/L

GRAPE VARIETY	BIO
RIESLING	✓