



BATTENFELD SPANIER

VDP.AUS ERSTEN LAGEN MÖLSHEIM RIESLING 2024

94/100

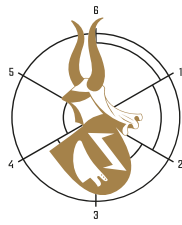
Powerful yet fresh, compact yet focused and bright, this is a very impressive village wine. There's a deep well of Mirabelle plums, chalk and wet earth on the medium-bodied palate, and the energy in the finish promises so much. From organically grown grapes. Drink or hold.

JAMES SUCKLING, STUART PIGOTT

17+

Cool citrus nose with hints of spring fowers. That electrical strike of acidity, impressively grounded by white fruit and peppercorn spice, shows stony focus, though still quite closed. Further proof that Rheinhessen Ortsweine remain the unsung heroes of the German wine world.

JANCIS ROBINSON, PAULA SIDORE



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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.

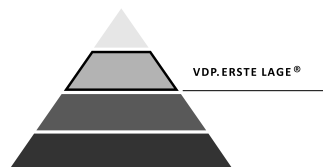
VINIFICATION

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
0,75 L

ALCOHOL
12,0 % VOL.

ACIDITY
6,6 G/L

CLOSURE
CORK

SWEETNESS
1,4 G/L

GRAPE VARIETY
RIESLING

BIO
✓