



BATTENFELD SPANIER

VDP.GROSSE LAGE KIRCHENSTÜCK RIESLING 2024

95/100

Compact and stony with weight and lightness of touch, this has wonderful wild herb freshness and pineapple ripeness that are exactly balanced on the creamy and structured medium-bodied palate. Fine tannins underline all this in the long, beautifully balanced finish. From organically grown grapes. Drink or hold.

JAMES SUCKLING, STUART PIGOTT

96/100

The 2024 Riesling Hohen-Sülzener Kirchenstück Grosses Gewächs grew right next to the winery in limestone with a slight loess cover. A tender reduction casts a spell of flint on the nose, but more air reveals hints of chervil and nettle. The palate is a dream of lightness, like a cooling blanket of brightness that has a vein of lemon at its core, spraying freshness and sending citric signals of everything bright and light. A mere kiss of oak adds creaminess on the finish. The 2024 is wonderful and long. (Bone-dry)

VINOUS, ANNE KREBIEHL



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KIRCHENSTÜCK RIESLING 2024



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In these wines, the idea of origin is taken to the highest level of quality. They come from world-famous vineyards that produce extraordinary grapes and have been recorded in centuries-old maps. They inimitably reflect the unique character of the site, the special nature of the soil and the great skill of those who have been familiar with the vineyard for many generations.

HISTORY

The site was first mentioned in a document in 1297 as 'iuxta Kirchenstück', a plot of land intended to provide food for a monastery kitchen.

ORIGIN

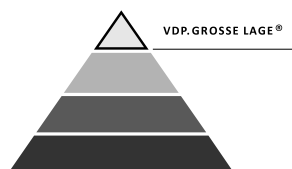
Located at 150 metres in the middle of a plateau between two churches, it overlooks H.O.'s home town. The Pliocene soils are interspersed with limestone banks and, due to the Hohen-Sülzer Kessellage, daytime temperatures are always a little higher than in our sites in the Zellertal. The overlay consists of soft, calcareous stone and provides the vines with excellent nutrition.

VINIFICATION

The Kirchenstück wines are carefully selected by hand, fermented spontaneously and aged in casks.

TASTE

On the nose, the wine alternates between juicy fruit and stimulating herbal spices of brook mint and lemon thyme. Its herbal-tart character is complemented by yellow- and red-fruity aromas: fully ripe yellow apples and quince, with a hint of nectarine. Complex and profound, it flows confidently and straightforwardly into the citrusy, salty-tart finish.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,0 G/L

CLOSURE
CORK

SWEETNESS
3,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓