BATTENFELD SPANIER

VDP.GROSSE LAGE
KIRCHENSTÜCK RIESLING
2025

97/100
Still very shy, waiting to unravel all the compact fruit nuances. Aromas of citrus, apple blossoms, subtle stone fruit, cream, toast, chalk, flint and wet stones. The palate is textural and dense, framed by some tannins and cut through with nervy, fine-boned acidity, with creaminess and concentration of fruit. So delicate and refined, with power that will age for decades to come. Ryan Montgomery

JAMES SUCKLING

97/100
At first this is very smoky, even a touch of smoked bacon adds to the mystery. Then, you sink down into a deep well of Mirabelle plum fruit. Intense stony minerality powers the compact and extremely long finish.

STUART PIGOTT

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

BATTENFELD SPANIER

VDP.GROSSE LAGE

KIRCHENSTÜCK RIESLING 2025



VDP.GROSSE LAGE

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

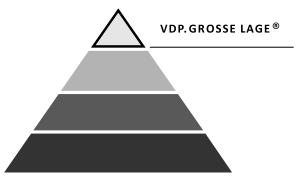
Located at 150 metres in the middle of a plateau between two churches, it overlooks H.O.'s home town. The Pliocene soils are interspersed with limestone banks and, due to the Hohen-Sülzer Kessellage, daytime temperatures are always a little higher than in our sites in the Zellertal. The overlay consists 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	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	7,0 G/L	3,0 G/L

GRAPE VARIETY	BIO
RIESLING	✓