



**BATTENFELD SPANIER**

**SWEET  
FRAUENBERG RIESLING AUSLESE  
2015**



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The Frauenberg in the southern Wonnegau can be traced back through official documents to at least 1290, where it was called the "an frauenhalten" and was in the possession of a nunnery. The exposed site along a raised ridge is extremely demanding on the vines: A layer of broken limestone comprises the topsoil, with a solid limestone substrate below. Rooted deep in hard, mineral-rich soil, the vines achieve a healthy vegetative growth even in extreme years. The grapes for the Frauenberg Auslese Prädikat wine are selected and harvested with the same meticulous care as our dry single site wines, before wild fermentation and maturation in stainless steel.

The wine flows into the glass in rich shades of gold, releasing a kaleidoscope of aromas from ripe apricot and Mirabelle plum to dried pear and quince. Given space, those notes deepen to reveal honey, beeswax and a spice suggestive of mild curry. With a close listen, the pulsating bass of minerality becomes impossible to ignore. On the palate, the jubilant fruit is tamed by an agile acidity and marked saline minerality of the Frauenberg.

The Frauenberg Auslese welcomes a turn as an aperitif or at the table: Moroccan tahini with lamb and quince, Thai jungle curry or classic oven-roasted sauerkraut with meat will wow, as will a piece of fruit cake from the pan, and don't skimp on the whipped cream.



CAPACITY  
0,75 L

ALCOHOL  
9,5 % VOL.

ACIDITY  
10,0 G/L

CLOSURE  
CORK

SWEETNESS  
82,2 G/L

GRAPE VARIETY  
RIESLING

CONTAINER SIZE  
STAINLESS  
STEEL

BIO  
✓