

## BATTENFELD SPANIER

### VDP.GROSSE LAGE KREUZBERG RIESLING (PFALZ) 2024

97/100

The 2024 Riesling Zell Kreuzberg Grosses Gewächs has a kiss of oaky creaminess. It was grown across the regional border in the Pfalz on Tertiary limestone. Tender smokiness accompanies lemon balm and chervil scents on the nose. The palate spreads out its creamy, citric smoothness. This is simply exquisite. The 2024 is a wonderfully gentle yet persistent Riesling from the purest limestone.

VINOUS, ANNE KREBIEHL



## BATTENFELD SPANIER



VDP.GROSSE LAGE

### KREUZBERG RIESLING (PFALZ) 2024

#### VDP. GROSSE LAGE

In these wines, the concept 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 reflect inimitably 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, often for many generations.

#### HISTORY

Wine has been cultivated in the Zellertal according to records since the 8th century, making it one of the oldest wine-growing regions in Germany. Nevertheless, it was almost forgotten in the 20th century until H.O. Spanier brought not only the Frauenberg and the Schwarzer Herrgott back into the consciousness of wine lovers, but also the Zeller Kreuzberg.

#### ORIGIN

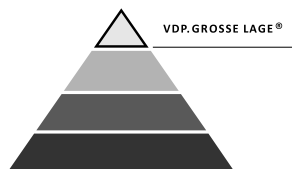
Kreuzberg is located just below the site of the Black Lord, and takes its name from the black cross on the cross of the Lord. Geologically, the Zell Kreuzberg is as unique as the Black Lord and rests on a massive limestone bank that extends from the Frauenberg in Rheinhessen to the Zellertal in the Palatinate, yielding profoundly mineral wines. With the 2020 vintage, the Kreuzberg Riesling is classified as GG, making it our first Großes Gewächs from the Palatinate in our portfolio.

#### VINIFICATION

The Kreuzberg Riesling is harvested by hand and fermented spontaneously. It is aged in traditional casks and matures on the fine yeast until the following summer.

#### TASTE

With immense tension and vibration, it combines finesse and elegance with the distinctive mineral notes of the Zellertal limestone soils.



CAPACITY  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
7,0 G/L

CLOSURE  
CORK

SWEETNESS  
3,0 G/L

GRAPE VARIETY  
RIESLING

BIO  
✓