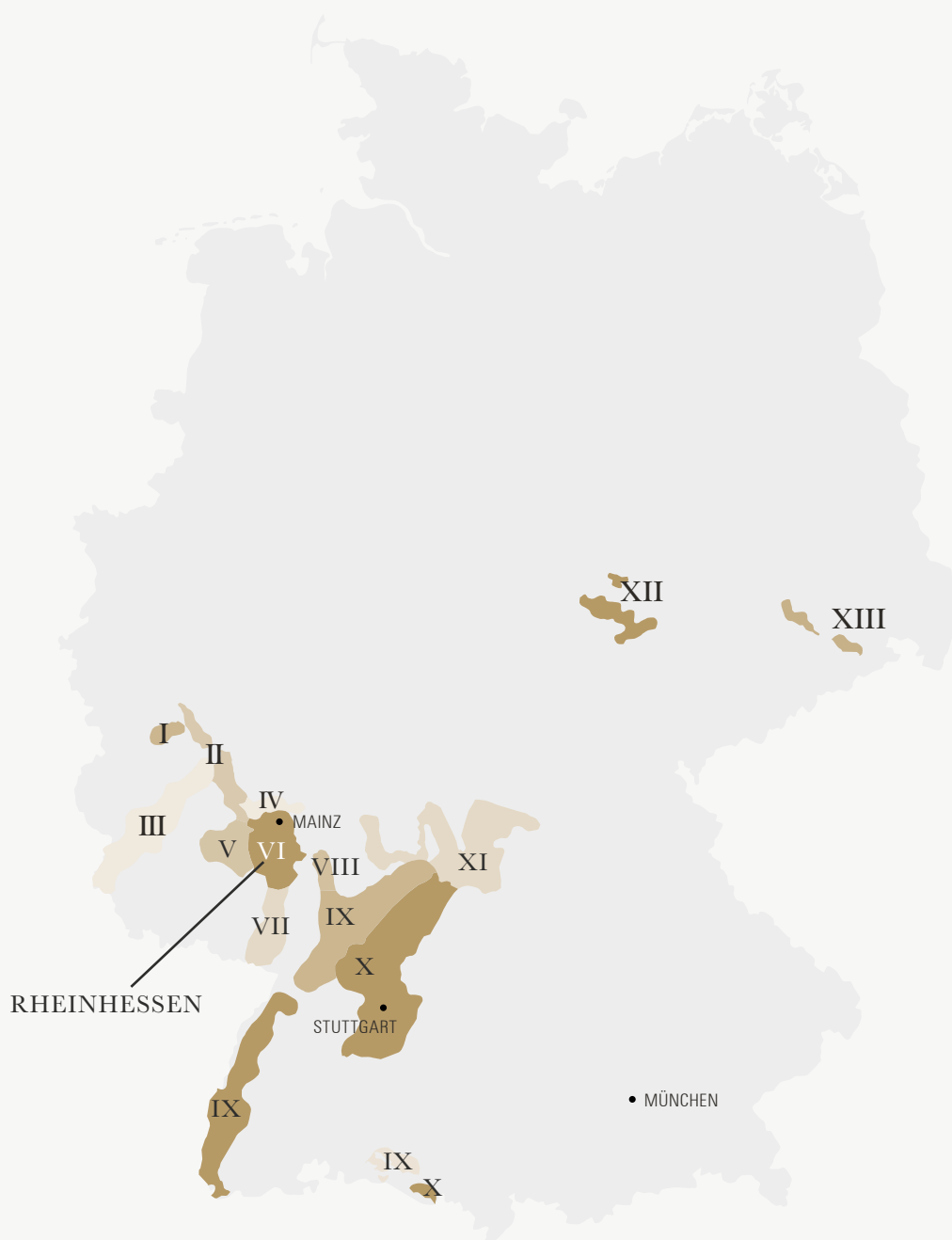


**BATTENFELD SPANIER**



I	AHR	VI	RHEINHESSEN	XI	FRANKEN
II	MITTEL RheIN	VII	PFALZ	XII	SAALE-UNSTRUT
III	MOSEL	VIII	HESSISCHE BERGSTRASSE	XIII	SACHSEN
IV	RHEINGAU	IX	BADEN		
V	NAHE	X	WÜRTTEMBERG		



RHEINHESSEN

MAINZ

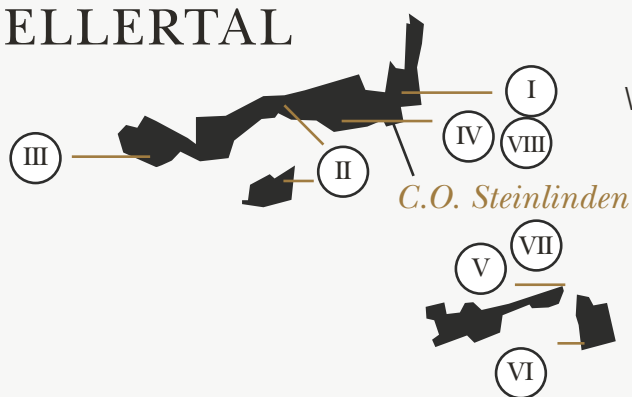
RHEIN

## SINGLE VINEYARDS

### ERSTE UND GROSSE LAGEN

- I *Frauenberg* GG
- II *Zellerweg am Schwarzen Herrgott* GG
- III *Kreuzberg (Pfalz)* GG
- IV *Auf dem Kalkofen* IG
- V *Kirchenstück Riesling* GG
- VI *Kirchenstück Spätburgunder* GG
- VII *Hohen-Sülzen* IG
- VIII *Mölsheim* IG

ZELLERTAL



WORMS

RHEIN

PFALZ

# FACTS

## OWNERS

H. O. Spanier and Carolin Spanier

## TERROIR

calcareous marl, broken limestone,  
and solid limestone

## VINEYARD PLANTINGS

28 ha Erste & Große Lage (Premier & Grand Cru)  
50 ha total

## VDP.MEMBER

since 2008

## GRAPE VARIETIES

75% Riesling, 15% Spätburgunder,  
Weißburgunder, Chardonnay

## VISIONS AND VALUES:

dry farming (no irrigation) in the vineyards,  
certified organic production & bio-dynamic methods,  
low intervention winemaking to complement the  
individuality of our terroir.



"The wines from the twin estates Battenfeld Spanier and Kühling-Gillot  
have more up-front power and are self-confidently dramatic. Cue the spotlight!"

*James Suckling, Stuart Pigott*

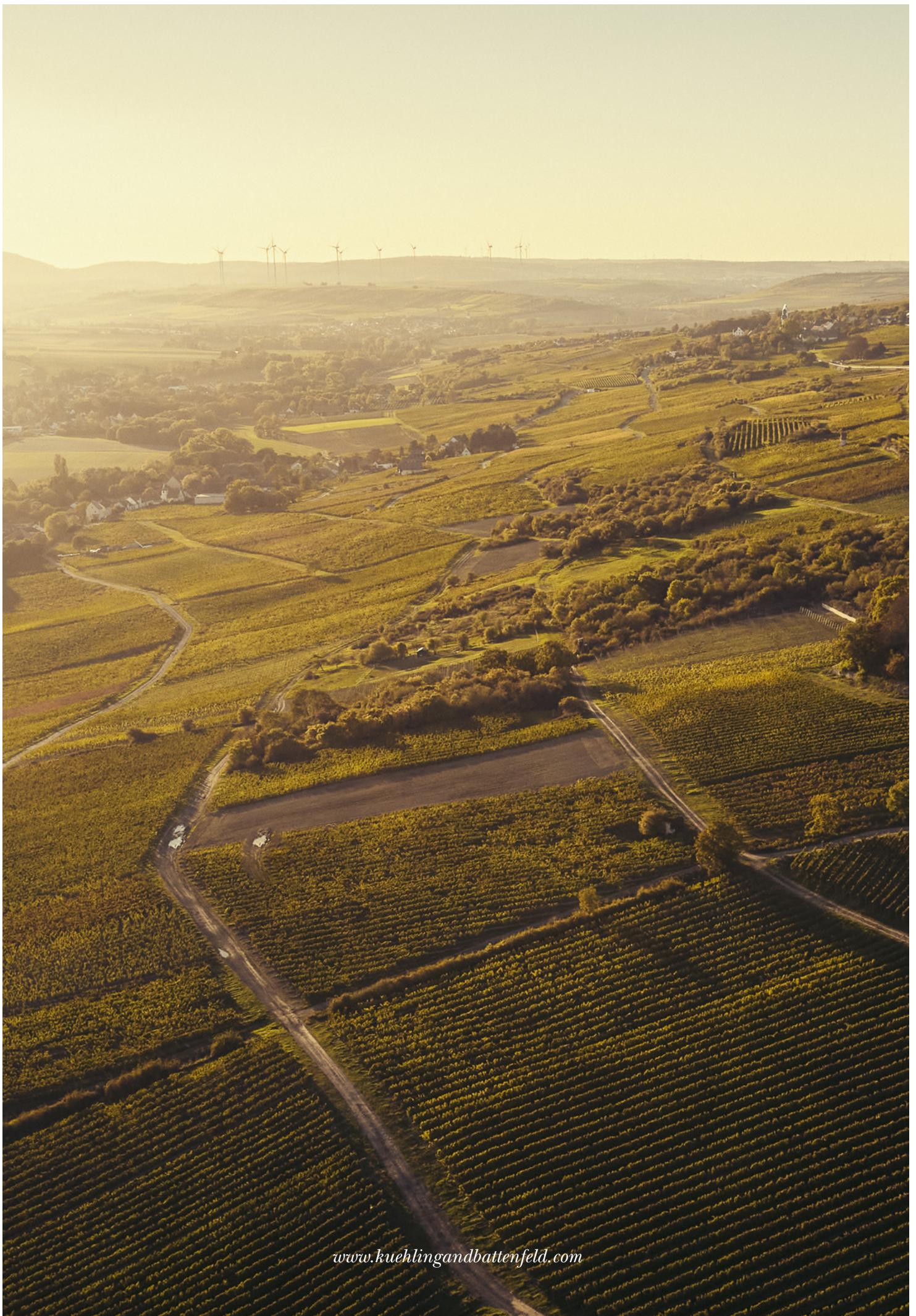
"The 2023 Rieslings set a new paradigm of precision and site expression, contrasting the two  
estates' core characteristics of Red Slope savoriness and lemony limestone coolness."

*Anne Krebiehl, Vinous*

<https://www.kuehlingandbattenfeld.com/en/news>

*[www.kuehlingandbattenfeld.com](http://www.kuehlingandbattenfeld.com)*









## WINE STYLE

*Since its founding in 1991 by H.O. Spanier, “Battenfeld Spanier” has been producing terroir-driven wines from the outstanding limestone deposits of the southern Wonnegau and historic sites of the Zellertal.*

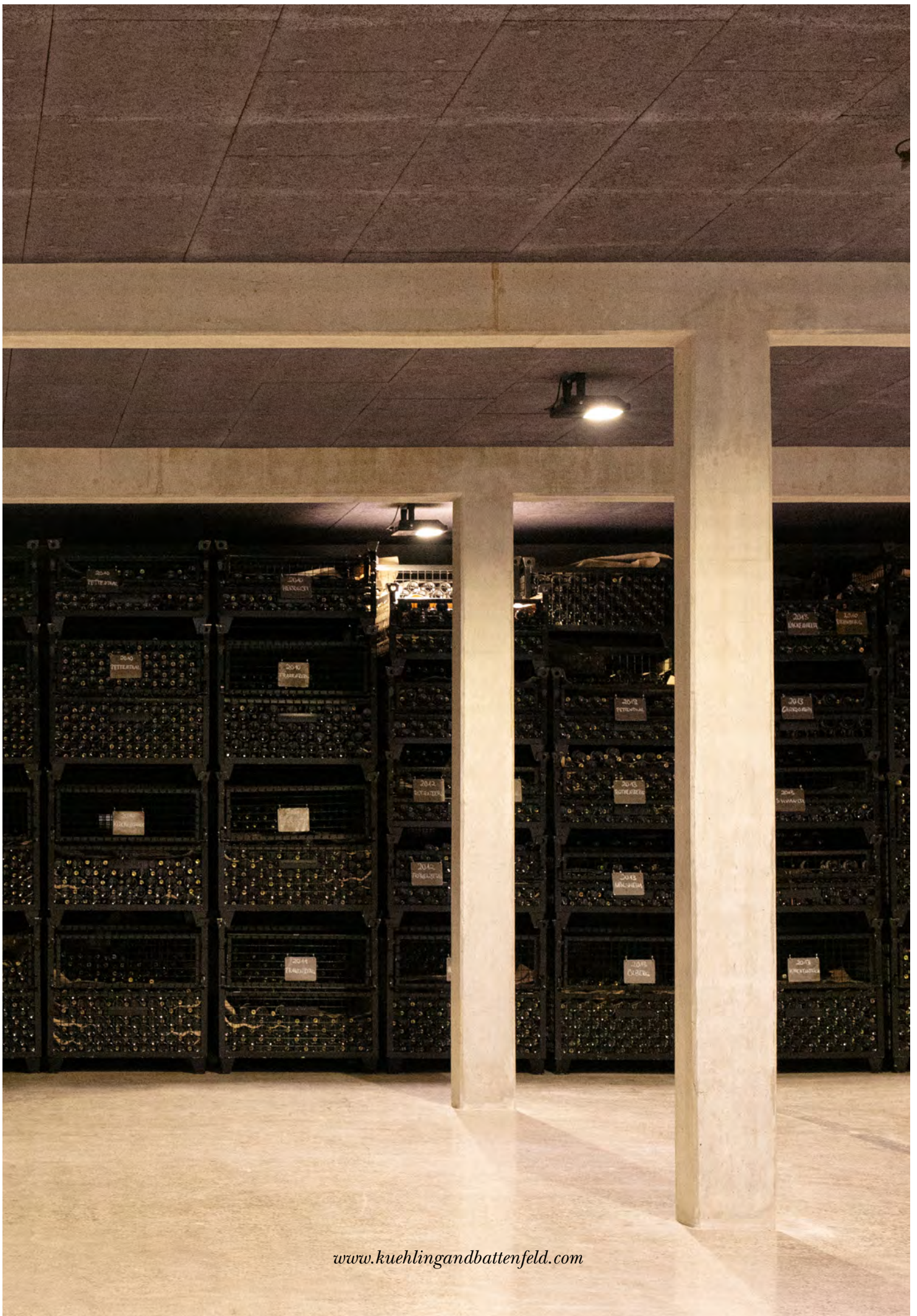
H.O. Spanier and his cellar team raise the wine using wild fermentation in large traditional wooden barrels (1200 and 2400 L), as well as small wooden casks (225 or 500 L) and steel tanks.

For H.O. Spanier, the grape is a powerful interpreter of the extremely limestone-rich southerly Wonnegau soils around Hohen-Sülzen, Mölsheim, and in the Zellertal. It is a central point of his interest and focus: the spectrum of aromas outside the fruit, or, in modern parlance, its terroir character.

## AGING CELLAR

The aging cellar, built directly into the hillside with the character of a natural cellar, provides space for the bottled wines to enjoy extended maturation and development under ideal conditions. Each wine that leaves the estate after years of maturation receives the indicator “Treasure Collection,” documenting that the bottle was cared for perfectly. It reflects H.O. and Carolin Spanier's vision of time as a crucial factor in heightening a sense of provenance, without diminishing development and maturity.























*„Nature guides our way.  
Only when we listen properly,  
we can find  
the right solutions“*



*BATTENFELD SPANIER, RHEINHESSEN / GERMANY*  
*[www.kuehlingandbattenfeld.com](http://www.kuehlingandbattenfeld.com)*



**BEAUTIFUL  
RHEINHESSEN**



**[ NO BULLSHIT  
JUST SULPHITES ]**

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INTERNATIONAL ACADEMY OF WINE