

11 / 2024

# PHILOSOPHY & FACTS



**BATTENFELD SPANIER**

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

# GRAND CRUS IN WONNEGAW AND ZELLERTAL

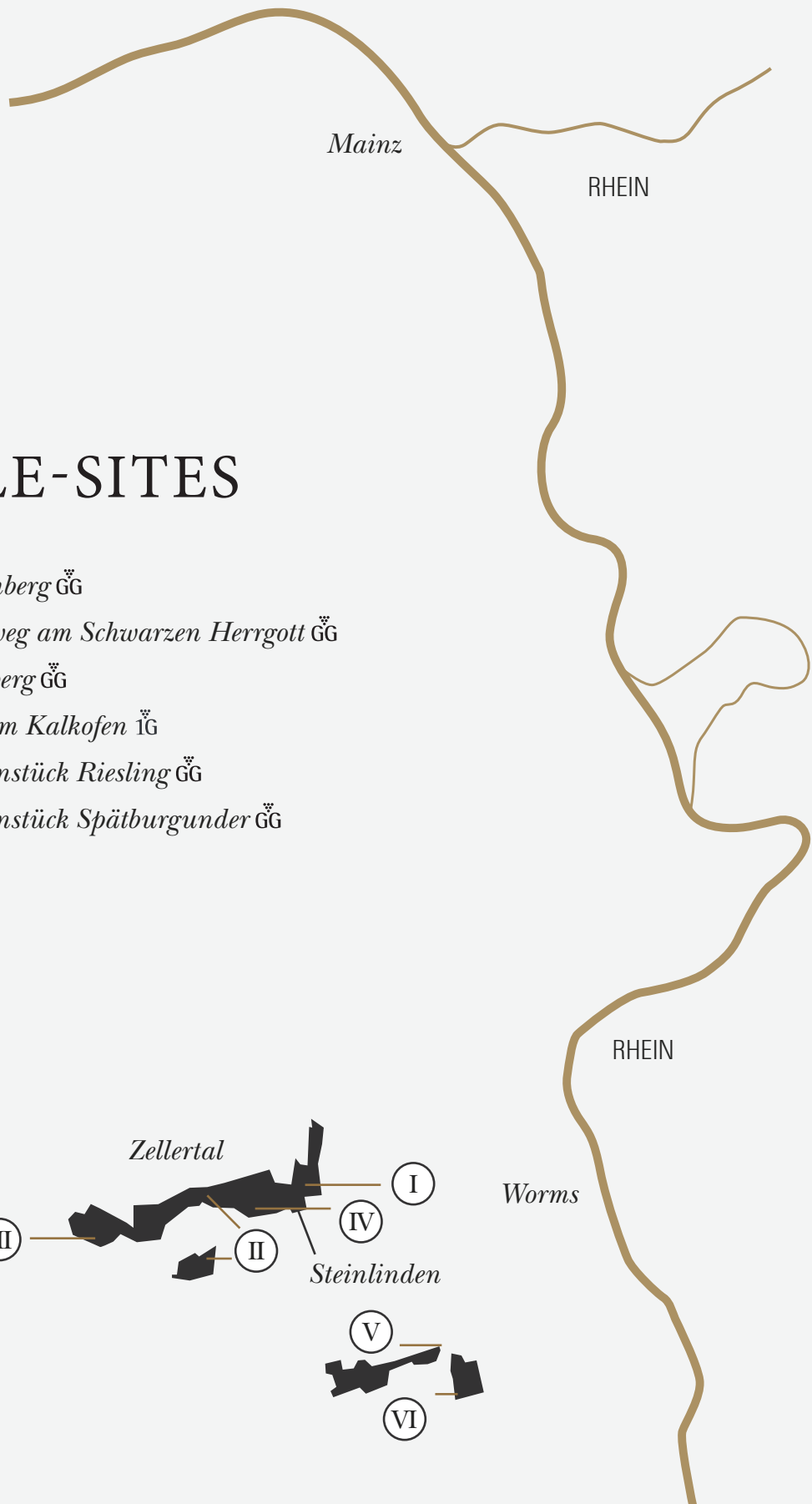
*Since its founding in 1991 by H.O. Spanier,  
“Battenfeld Spanier” has been producing terroir-driven wines  
from the outstanding limestone deposits of the southern  
Wonnegau and historic sites of the Zellertal.*

H.O. Spanier focuses on those regions' finest VDP.ERSTE LAGE and VDP.GROSSE LAGE vineyards, prizing calcareous, water-retentive soils such as those found around Hohen-Sülzen. His work to rediscover and rejuvenate grand crus in ancient cultural landscapes has been organic since day one and he later converted to biodynamic principles in 2005.

## APPROACH

*Without exception, every Battenfeld Spanier vineyard is either a VDP.ERSTE or VDP.GROSSE LAGE site. This remarkable achievement required the expansion and acquisition of vineyards, including recultivation, replanting, and gentle nurturing.*

Starting in 2005, H.O. Spanier expanded his organic methods to incorporate biodynamic practices at both estates. He sees the estate's membership in "Renaissance des Appellation," founded by biodynamic wine pioneer Nicolas Joly, as equal parts honor and responsibility. Another key part of the estate's philosophy of continuing improvement is its ongoing exchange of experiences with other biodynamic winegrowers. The healthy and stable condition of the soils, cultivated organically since 1993 and today biodynamically, allows the winery to speak of "origin" with confidence and a clear conscience.



## SINGLE-SITES

- I *Frauenberg* GG
- II *Zellerweg am Schwarzen Herrgott* GG
- III *Kreuzberg* GG
- IV *Auf dem Kalkofen* IG
- V *Kirchenstück Riesling* GG
- VI *Kirchenstück Spätburgunder* GG

## WINE STYLE

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

No additives or fining agents are used. A minimal addition of sulfite completes the vinification process. One can't make grass grow faster by tugging on the blades, nor can one improve wine by forcing it to ripen quickly. This is why a majority of the estate's Riesling and Spätburgunder are only released for sale after three, five, or even ten years following harvest.

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. This applies for Riesling, Spätburgunder and the white Pinot varieties Chardonnay and Weißburgunder. H.O. Spanier's wines have been feted by the wine media at the national and international level and can be found on wine lists of the finest restaurants.

# AGING

*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 to develop under ideal conditions.*  
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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.

# FACTS

## OWNERS

H. O. Spanier and Carolin Spanier-Gillot

## MANAGING DIRECTORS

Axel Thieme and Christopher Full

## VINEYARD PLANTINGS

50 hectares

## TERROIR

Calcareous marl, broken limestone,  
and solid limestone

## GRAPE VARIETIES

75% Riesling, 15% Spätburgunder,  
Weißburgunder, Chardonnay

## ORGANICALLY CERTIFIED

DE-Öko-006,  
German Agriculture

## BIODYNAMIC

La Renaissance des Appellations

## VDP.MEMBER ESTATE

since 2008

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# AWARDS

## GAULT MILLAU WEINGUIDE

*“worldclass-winery”*

5 grapes

## VINUM WEINGUIDE

*“Winemaker of the year” 2018*

5/5 stars

## FALSTAFF

5/5 stars

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## AWARDS

„Hans Oliver „H.O.“ Spanier has bottled some of the finest dry Rieslings of the 2022 vintage in all of Germany.“

*Stephan Reinhardt, Robert Parker The Wine Advocate*

„H.O. Spanier and Carolin Gillot-Spanier have been a couple and a winemaking team for 20 years and they, too, hit a career high point with the 2023 vintage.“

*Stuart Pigott, James Suckling*

„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*

“The two best Riesling collections of the 2023 vintage come from two Rheinhessen vintners: (...) and H.O. Spanier.“

*Sascha Speicher, Meiningers Sommelier Magazin*

# MITEINANDER ♀♂

*Through their estates Battenfeld Spanier and Kühling-Gillot, Carolin and H.O. Spanier cultivate slate soil terroirs on the Rheinhessian Roter Hang and Rhine Terrace, as well as the pure limestone soils of the Zellertal and Wonnegau.*

Riesling and Spätburgunder are cultivated across twelve distinctive crus. The winemakers are members of the VDP.Die Prädikatsweingüter, La Renaissance des Appellations, and the Académie du Vin.

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# BATTENFELD SPANIER

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