



BATTENFELD SPANIER

GRAND CRUS FROM THE WONNEGAU AND ZELLERTAL, CULTIVATED BIODYNAMICALLY BY H.O. SPANIER

I grow my wines on ancient sites, in many cases neglected Grand Crus of tremendous historical resonance that we have recovered and revitalized. These remarkable water-retentive, limestone-rich soils are clustered around Hohen-Sülzen in the Wonnegau and in the Zellertal. The estate was founded in 1991, shortly after I completed training as a winemaker. From the start, we were dedicated to organic principles. Restoring and encouraging microbial life in the soil is my most important goal. Soil for me is at the very core of our effort to convey the taste of what came long before us and that which lies ahead.

H. O. Spanier

APPROACH

Starting in 2005, we expanded our organic methods to incorporate biodynamic practices at both estates. Most obviously, we forgo all use of synthetic fertilizers on our soil and vines. Yet beyond the biological processes in the soil that impact fruit formation, the impact of light is also of growing importance, especially in the face of a changing climate. The application of preparations and teas has enhanced the vitality of the vines significantly. We see a more uniform vegetation, as well as a calmer and steadier reaction to heat and moisture, which helps to prevent disease and over-ripeness.

Our membership in „Renaissance des Appellation,“ founded by biodynamic wine pioneer Nicolas Joly, is equal parts honor and responsibility. For me, discussing my experiences with other biodynamic winegrowers is a cornerstone to my own continued improvement.

ORIGIN

Our meticulous labors in recent years have clearly shown that exceptional vineyard sites possess a ‚genius loci‘ – a spirit of the place – that expresses itself openly in the wine. In today’s parlance, this concept is referred to as “terroir.”

Our parcels include some of the region’s finest VDP.ERSTE & VDP.GROSSE LAGE sites. It has taken us 10 years of expanding, acquiring, renewing, replanting and gently nurturing them to achieve this state. The healthy and stable condition of our soils, cultivated organically since 1993 and today biodynamically, allows us to speak of „origin“ with confidence and a clear conscience.

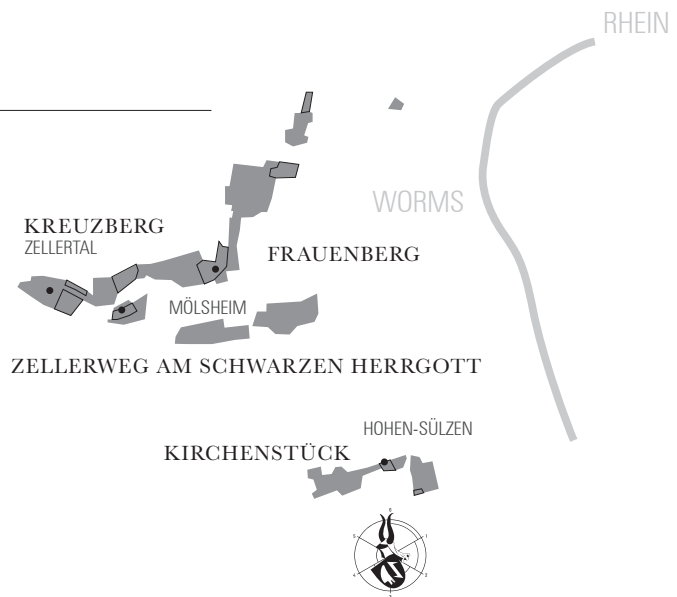


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VINEYARDS

VDP.GROSSE LAGE

- Frauenberg
- Zellerweg am Schwarzen Herrgott
- Kirchenstück



VDP.ERSTE LAGE

- Zellerthal Kreuzberg (Pfalz)
- Mölsheim
- Hohen-Sülzen

WINE STYLE

**[NO BULLSHIT
JUST SULPHITES]**

Our wines are spontaneously fermented in wooden barrels and stainless steel tanks. We use no additives or fining agents. A minimal addition of sulfur completes the vinification process.

My wines sound out the space between intervention and inaction, between reason and risk. Every year — every day, to be honest — is unlike any other when it comes to winegrowing. As a winemaker, I need to take everything I have learned and consider settled and simply forget it all again at precisely the moment when it's time to apply it. Otherwise there is no space for intuition.

The grape is for me an interpreter of our southerly Wonnegau soils around Hohen-Sülzen, Mölsheim and in Zellerthal, and their extreme limestone. And that is what interests me: the range of stone and soil aromas that exist out beyond the transient fruit. Dancing minerality. Salty provenance. It is just as true for our Riesling, our Pinot Blanc and Noir, each of which finds its own ideal individual growing conditions in our home terroir.



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TURNING SPACE INTO TIME

Our new maturation cellar, carved into the Hohen-Sülzen hillside, is a sanctum for our wines during an extended maturation phase. There the wines are granted the natural time and space they need to develop.

But aging involves more than just time. An ideal environment is also required and here our wines find both. Seeking to replicate the characteristics of a natural cellar, we opted not just to build underground, but also to avoid conventional concrete wherever possible.

It lays the cornerstone for our expanding Late Release program, allowing us to bottle as late as possible after an extended period on the lees. Each wine that leaves our estate after years of maturation will receive a special indicator on its label that guarantees its provenance under the ideal conditions of the estate's maturation cellar. We believe our wines, and by extension our customers, will benefit from this meditative rest. Time here amplifies enjoyment, enhancing our appreciation of provenance while also focusing on development and maturity.

FACTS

OWNERS: H. O. Spanier und Carolin Spanier-Gillot

CELLAR MASTER: H. O. Spanier

VINEYARD PLANTINGS: 40 hectares

PRODUKTION: 280,000 bottles

AVERAGE YIELD: 45-50 hl/ha

SOIL: Calcareous marl, limestone gravel and limestone rock

GRAPE VARIETIES: 70% Riesling, 15% Spätburgunder, FURTHER: Weissburgunder, Chardonnay, Sylvaner

Organically certified - DE-Öko-039, Deutsche Landwirtschaft

Biodynamic – Renaissance des Appellations

VDP.Member Estate since 2008



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AWARDS AND ACCOLADES

FALSTAFF WEINGUIDE GERMANY 2021
awarded five out of five stars

ROBERT PARKER WINE ADVOCATE
2019 Frauenberg GG „Riesling meets Chablis“
96-97/100

GAULT MILLAU WEINGUIDE 2020
2018 Zellertal Kreuzberg „Versteigerung“ (Auction wine)
99/100

GAULT MILLAU WEINGUIDE 2020
Battenfeld Spanier – „Promoted“ to 5 grapes / world-class estate

VINUM WEINGUIDE 2018
Winemakers of the Year

H. O. Spanier is a member of the „Académie Internationale du vin,“
a non-commercial organization dedicated to the study of noble wines.

INTERCONNECTED ♀♂

We lead our two estates together: Carolin and H.O.; BattenfeldSpanier and Kühling-Gillot; Rheinterrasse and Wonnegau; limestone and slate; grapes and soil; nature and culture. Our goal is to convey the taste of a wine's passage from space into time. Our organic approach to winegrowing expanded into a full biodynamic philosophy in 2005, reflecting our larger sense of a grand interconnectedness.

CONTACT INFORMATION // PRESS CONTACTS:
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