

ROMM

selects

BATTENFELD SPANIER GRÜNER SYLVANER TROCKEN

Hans Oliver Spanier launched Battenfeld Spanier in 1993 when he was just 20 years old. He and his wife Carolin, who also leads now Kühling-Gillot, now run the winery together. Their first goal when they took over the property was converting to a full organic practice, which has since been certified biodynamic. In the vineyard, much of their attention is paid to the maintenance of soil - more specifically its microbial health - as they find this is the most important element to execute their focus in Riesling.

VINTAGE: 2020

REGION: Rheinhessen, Germany

GRAPES: Grüner Sylvaner

YEASTS: Native

AGED IN: Stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 2.7 g/L

SOIL: Chalk, slate and limestone

VOLUME: 750mL

