

BATTENFELD SPANIER RIESLING 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 togeher. 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: 2019

REGION: Rheinhessen, Germany

GRAPES: Riesling YEASTS: Native

MACERATION: Direct press

AGED IN: Stainless, neutral oak

AGED FOR: 6 months

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None

FARMING: Biodynamic ALCOHOL CONTENT: 12% RESIDUAL SUGAR: 3.5 q/L

SOIL: Chalk

VOLUME: 750mL

