Winery: Battenfeld Spanier

Vigneron(s): H.O. Spanier & Carolin Kuhling-Gillot

Varietal: Grüner Sylvaner

Region: Rheinhessen

Soil: Slate & Limestone

Vinification/ Maturation INFO: It is very rare to be biodynamic in Germany so the Battenfield-Spanier farm stands out - 24 hectares are farmed biodynamically and with some of the most beautiful steep vineyards in the Rheinhessen. H.O. & Carolin want a healthy, living ecosystem within their vineyards. It is painstaking work but the results speak for themselves.
no pesticides or chemical fertilizer in the vineyard
no additives or enhancements in the winery
Native yeast

Tasting Notes:
fresh hay and mountain thyme with hints of white flowers and pepper.....juicy grapefruit and minerality follow through. Almost opulent but with an earthiness and stoniness that keep it grounded....well balanced and delicious!

a little about Battenfeld Spanier, H.O., Carolin & the Rheinhessen

Battenfield-Spanier is co-owned by Carolin Spanier-Gillot and her husband H.O. Spanier.

They are located in the Rheinhessen - in northern Germany close to the Rheingau. The Rheinhessen is the largest region in Germany and has over 24,000 hectares (65,000+ acres) and there are tons of different terroirs; historically, it has been more notorious for making wine that is more about quantity than quality.

But that is changing and Carolin & H.O. are leading the charge!

from H.O.:
"When I founded my wine estate at the age of 20, restoring soil vitality was one of my most important goals.
The grape vine is an interpreter of the relationship between light and earth. I thought that I could do little to influence light processes, therefore I focused on the soil. The conversion of my vineyards in 1993 to ecological cultivation represented a natural and logical step. To my mind, wine should communicate a direct impression of the soil characteristics of the southern Wonnegau: marled chalk and chalk pebbles, all the way to solid limestone. One should be able to experience and taste the rock.
Riesling is my vision. In the Wonnegau, no grape is able to translate light and soil into wine as precisely or succulently. I judge Riesling's superficial fruitiness to be only a pretense. It is merely an intermediate phase, before the metamorphosis to a true stone wine begins. In reality, a natural Riesling wine is less fruit, and rather much more herbs, spices, saltiness, and flint. That's why my primary slogan is LIQUID EARTH."

a little more info:
The three main departments are Bingen, Nierstein and the rest is called the Wonnegau (the southern most part of the the Rheinhessen.

Technically, trocken is German for dry. In the wine world, it is a classification and is determined by the grapes sugar content at harvest but does not reflect the sugar content in the final wine.

Officially, a wine labeled "trocken" must meet the following requirements: *residual sugar may not exceed 4 grams per liter (0.4 percent), but it may go up to 9 grams per liter (0.9 percent) as long as the total acidity (see acids) is within 2 grams per liter of the residual sugar.*
For example, if residual sugar is 9 grams, then total acidity must be at least 7; if total acidity is only 6 grams, then the residual sugar can't exceed 8 grams.