

BATTENFELDSPANIER



Owner: Hans Oliver Spanier
Established in 1991
Vineyards: 28 hectares
Annual production: 150,000 bottles
Best sites: Frauenberg, Kirchenstück, Am Schwarzen Herrgott
Soil: marled chalk,
Grape varieties: 80% Riesling, 18% Pinot Noir...
Memberships: VDP, Ecovin, La Renaissance des Appellations
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PHILOSOPHY

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.

It took until 2005 before I was able to concern myself with the background of biodynamic. I was equally fascinated and discouraged. The involvement of cosmic reality corresponded partly to my experience, but the orientation to a credible form took some getting used to. I started to collect new experiences and test the usefulness of some biological-dynamic theories.

Recently, I have begun to bring back to life two "forgotten" Zellertal sites: *Frauenberg* and *Am Schwarzen Herrgott*. These sites, which are on a 60% slope, are characterized by a hard limestone base and surface marled chalk, both the remains of an ancient seashell formation. I am convinced that, in the coming decades, this limestone soil will provide the best conditions for harmonious maturity of grapes, while the bare rock will keep yields low. In combination with biological-dynamic cultivation methods, such extremes can be shepherded to a new harmony.