



BATTENFELDSPANIER

BATTENFELDSPANIER
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Biologisch-dynamisch  angebaut von
H.O. SPANIER

The success of the country's best wine estate relies mainly on the people who bear the responsibility for the operation. Very essential is also the quality of the vineyards.

Spanier has returned the Zellertal site to the attention of wine aficionados and, practically all by himself, reactivated one of the oldest vineyards of all: Mölsheim Zellerweg am Schwarzen Herrgott.

Vinum Weinguide 2018 - on Carolin & Hans-Oliver Spanier, Vintner of the Year 2018



**Carolin Spanier-Gillot und
Hans-Oliver Spanier**

Weingüter Kühling-Gillot und
Battenfeld-Spanier, Rheinhessen

werden von der Redaktion des VINUM Weinguide als

Winzer des Jahres

ausgezeichnet.



History

THE SPANIER FAMILY HAS RESIDED FOR CENTURIES IN THE SOUTHERN WONNEGAU, WHERE THEY HAVE ALWAYS PRODUCED WINE. BUT, FIRST IN 1992, FOLLOWING MY STUDY OF OENOLOGY, DID I START — WITH THE HELP OF THE BATTENFELD FAMILY — MY OWN WINE ESTATE, WHICH HAS BEEN ECOLOGICALLY MANAGED FROM THE BEGINNING. IN 1992, THAT WAS BASICALLY THE EXCEPTION.

THE RECONSTRUCTION AND CARE OF HEALTHY GROUND IS MY MOST IMPORTANT GOAL. ONLY THIS WAY CAN THAT BECOME DISCERNABLE, WHICH LIES FAR IN OUR FUTURE AND COMES AFTER US FOR ETERNITY: THE SOILS.

SINCE 2007, WINES OF KÜHLING-GILLOT, AS WELL AS THOSE OF BATTENFELD-SPANIER, HAVE BEEN PRODUCED IN HOHEN-SÜLZEN. THE MOST SIGNIFICANT DIFFERENCE BETWEEN THE WINES LIES IN THE HARVEST TIME. OTHER THAN THAT, ALL VINTAGE WINES ARE HANDLED IN THE SAME MANNER. NEVERTHELESS, WINES OF THE RHINE TERRACE DIFFER SIGNIFICANTLY FROM THOSE OF THE WONNEGAU, AND THESE DIFFERENCES ARE NOT TO BE FOUND IN THE SIGNATURE OF THE VINTNER, BUT RATHER ARE DEFINED BY THE VARIETY OF SITES, SOILS, AND MICRO-CLIMATES.



Oliver

IF I HAD NOT SUFFERED A SERIOUS INJURY AT 17, I PROBABLY WOULD HAVE BECOME A PROFESSIONAL ATHLETE. AS LONG AS I CAN REMEMBER, THE COMBINATION OF PERFECT PREPARATION, ATTENTIVENESS TO PHYSICAL CAPABILITIES, ENDURANCE, AND HIGH PERFORMANCE HAS ALWAYS FASCINATED ME. ULTIMATELY, MY WORK AS VINTNER CONTINUES THIS PASSION, WHEREBY NOW I MUST ALSO BE ATTENTIVE TO THE EARTH AND THE GRAPES.

RIESLING IS MY VISION. HERE IN THE WONNEGAW, NO OTHER GRAPE IS ABLE TO TRANSLATE SO PRECISELY AND FLAVORFULLY EARTH AND LIGHT INTO WINE. I CONSIDER THE FRUITINESS OF RIESLING AS A MERE TRANSITORY WAY STATION IN THE METAMORPHOSIS INTO AN AUTHENTIC STONE WINE.

IN THE MEANTIME, THE OPERATION HAS EXPANDED TO NEARLY 30 HECTARES, AND BESIDES A FAMILY, A STRONG TEAM OF EMPLOYEES HAS GROWN. SUCCESS THAT HAS EVOLVED HAS BEEN A TEAM EFFORT, WHICH HAS REQUIRED ME TO DEVELOP FROM A LONE WOLF TO A TEAM PLAYER. JUST LIKE IN SPORT.



Hohen-Sülzen

HOHEN-SÜLZEN LIES AT THE SOUTHERN TIP OF THE WONNEGAU, CLOSE TO WORMS, IN A REGION WELL-KNOWN FOR ITS LIMESTONE SUBSOILS. LIKE FOR THE DWELLERS OF NIBELUNG, FOR US VINTNERS THE TREASURE LIES HIDDEN UNDER THE SURFACE: THE MASSIVE LIMESTONE LAYER THAT EXTENDS THROUGH THE REGION. THE VINES MUST TAKE ROOT IN THE POROUS AND WATER-RETENTIVE ROCK TO SEEK NOURISHMENT.

THE DONNERSBERG, WHICH INTERCEPTS WEATHER SYSTEMS FROM THE WEST, CREATES A RAIN SHADOW FOR THE WONNEGAU AND MAKES SUMMER DRIER THAN IN OTHER PLACES. WATER RETENTIVE LIMESTONE REVEALS ITS ADVANTAGE AND PRODUCES MATURE AND VIBRANT WINES, WHICH HAVE LESS FRUIT FLAVOR, BECAUSE OF THE DEEP ROOTS, BUT MUCH GREATER STONE TONES.



Wine Growing

SINCE 2003, I HAVE EXPANDED THE ECOLOGICAL PRODUCTION TO INCLUDE BIO-DYNAMIC METHODS. IT BECAME CLEAR THAT SOILS AND VINES SHOULD NOT BE BURDENED BY SYNTHETIC FERTILIZERS. BESIDES THE SOIL PROCEDURES, WHICH INFLUENCE FRUIT GROWTH, THERE ARE LIGHT PROCESSES WHOSE IMPACT IS BECOMING INCREASINGLY IMPORTANT THROUGH CLIMATE CHANGE.

THE APPLICATION OF PREPARATIONS AND TEAS HAS PRODUCED A SIGNIFICANT STRENGTHENING OF VINES. THEIR GROWTH IS MORE EVEN, AND THEY ARE EQUALLY TOLERANT OF HEAT AND MOISTURE, WHICH AIDS IN THE PREVENTION OF DISEASES AND OVER-RIPENING.

MEMBERSHIP IN THE RENAISSANCE DES APPELLATIONS, FOUNDED BY NICOLAS JOLY, IS BOTH AN HONOR AND A CHALLENGE. EXCHANGE OF IDEAS WITH OTHER BIOLOGICAL-DYNAMIC VINTNERS IS AN IMPORTANT PILLAR OF CONTINUED DEVELOPMENT.



LA RENAISSANCE
des Appellations



Wines

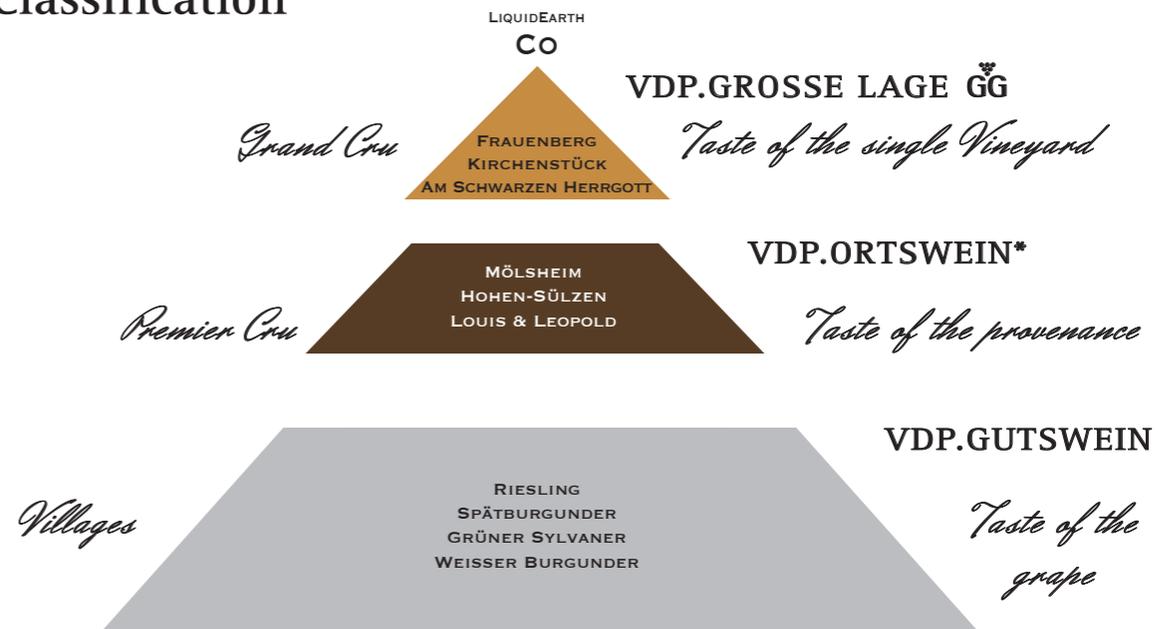
MY WINES PROBE THE SPACE BETWEEN CONTROL AND FREEDOM, BETWEEN REASON AND RISK. EACH YEAR – ALMOST EACH DAY – IS ONE OF A KIND IN VINICULTURE. AS VINTNER, I MUST FREQUENTLY FORGET ALL THAT I HAVE LEARNED AND OF WHICH I AM CERTAIN. OTHERWISE, INTUITION IS IMPOSSIBLE.

WITHOUT INTUITION, ALL YOU GET IS CERTAINTY, WHICH MEANS CAPRICIOUSNESS IN WINE.

FOR ME, THE GRAPE IS THE INTERPRETER, WHO TRANSLATES THE EXTREME LIMESTONE CHARACTER OF OUR SOIL IN THE SOUTHERN WONNEGAW INTO WINE. AND, THAT IS WHAT INTERESTS ME: THE FLAVOR SPECTRUM OF STONE AND EARTH, WHICH RESIDES BEYOND TRANSITORY FRUIT. DANCING MINERALS. SALTY ORIGIN PROPERTIES.

THAT HOLDS TRUE FOR RIESLING, AS WELL AS SYLVANER, WHITE AND RED PINOT. I DO NOT PLANT ANY MORE VARIETIES.

International Classification



*The VDP.Rheinessen decided to only produce „Ortsweine“ from VDP-classified Erste Lagen (Premier Crus)

Wannegau & Zellertal

IT IS ONE OF THE OLDEST CULTIVATED LANDSCAPES IN GERMANY THAT HAD FADED INTO OBSCURITY, UNTIL SOME VINTNERS BEGAN A DECADE AGO TO REVITALIZE IT. FEW KNOW THAT WINE GROWING WAS FIRST REGISTERED IN THE 8TH CENTURY.

THE SITES AROUND HOHEN-SÜLZEN ARE EXPOSED TO INFLUENCES OF THE EISBACH VALLEY. THE COOL WINDS BLOWING DOWN THE EISBACH – NAME HAS MEANING HERE – DELIVER A NIGHTTIME TEMPERATURE DROP NEEDED TO PREVENT THE GRAPE'S ACIDITY FROM EVAPORATING. THE SOIL IS CHARACTERIZED BY GRANULATED LIMESTONE.

THE VILLAGE OF MÖLSHEIM IS AT THE MIDPOINT OF THE LONG ZELLARTAL VALLEY, WHICH ACTS AS A NOZZLE TO CIRCULATE WINDS. THAT PROVIDES THE VINEYARDS WITH CONSTANT AERATION, WHICH BRAKES RIPENING AND PREVENTS EVERY FORM OF FUNGUS (BOTRYTIS). THE MASSIVE SUBSURFACE LIMESTONE RIDGE FORCES TONS OF SMALL PEDDLES TO THE SURFACE, WHICH BASICALLY LETS THE SOILS GROW UP FROM BELOW.



Ortsweine

THE VDP RHEINHESSEN HAS DECIDED THAT VILLAGE WINES SHOULD BE BOTTLED SOLELY FROM SITES CLASSIFIED AS „ERSTE LAGEN“ (PREMIER CRUS). ALL OUR VILLAGE WINES CONFORM TO THESE RIGID GUIDELINES, WHICH ARE DICTATED FOR VDP ERSTE LAGEN.

HOHEN-SÜLZEN RIESLING WINE IS A FULLY MATURE RIESLING VARIETY WITH LIMESTONE NOTES AND WARM FRUITINESS. IT IS THE LITTLE BROTHER OF KIRCHENSTÜCK WINES.

MÖLSHEIM RIESLING WINES ARE IMBUED WITH NOTES OF WILD HERBS AND VIBRANT ACIDITY. FOR ME, THIS WINE IS THE LITTLE BROTHER OF WINES FROM FRAUENBERG.

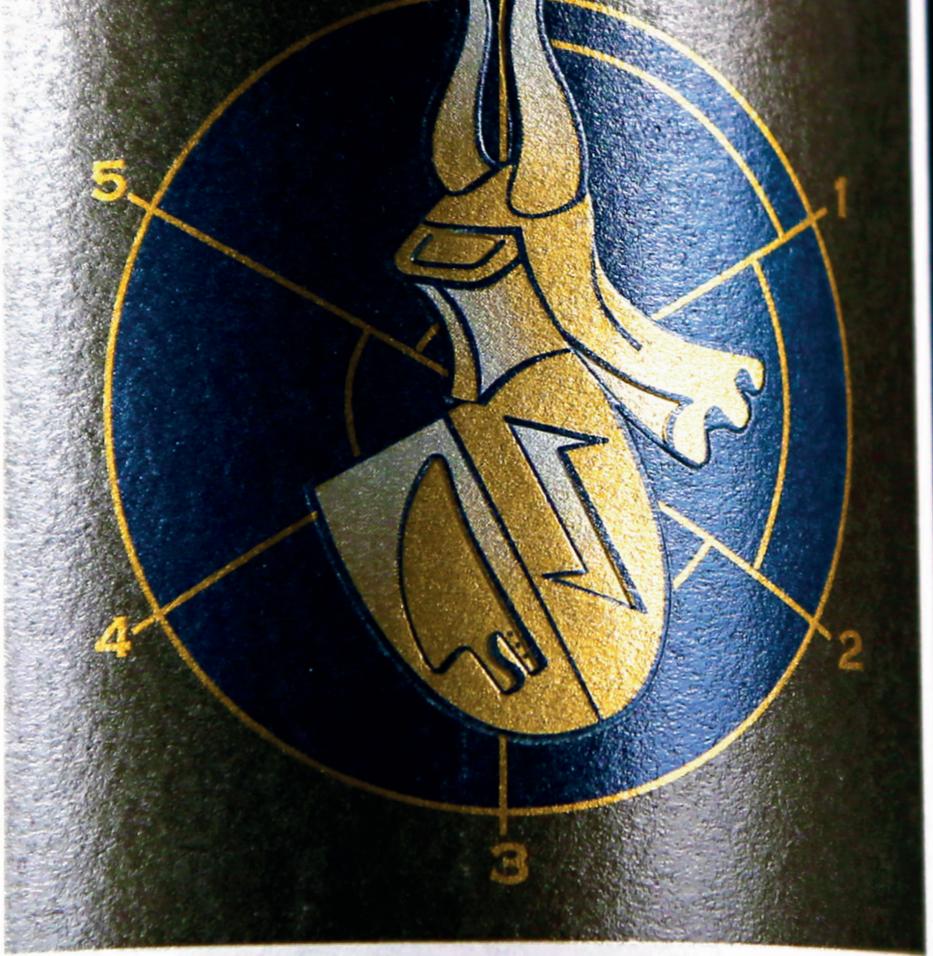
HOHEN-SÜLZEN GRÜNER SILVANER „LEOPOLD“ IS SILVANER PUSHED TO THE EXTREME: ETCHED WITH NATURAL DENSITY AND BODY FROM MATURATION IN WOODEN BARRELS.

THE OLDEST PINOT BLANC ROOT STOCKS (BETWEEN 25 AND 40 YEARS OLD) ARE USED EXCLUSIVELY TO PRODUCE PINOT BLANC „LOUIS“, WHICH IS MATURED MOSTLY IN FRENCH OAK BARRELS. LONG YEAST FERMENTATION INTO JUNE OF THE YEAR FOLLOWING HARVEST PROVIDES THE WINE WITH LUSTER AND DEPTH.

BATTENFELDSPANIER



2016 HOHEN-SÜLZEN
RIESLING



2016 MÖLSHEIM
RIESLING





BATTENFELDSPANIER



LEOPOLD

2016
GRÜNER SYLVANER

Grasse Lagen

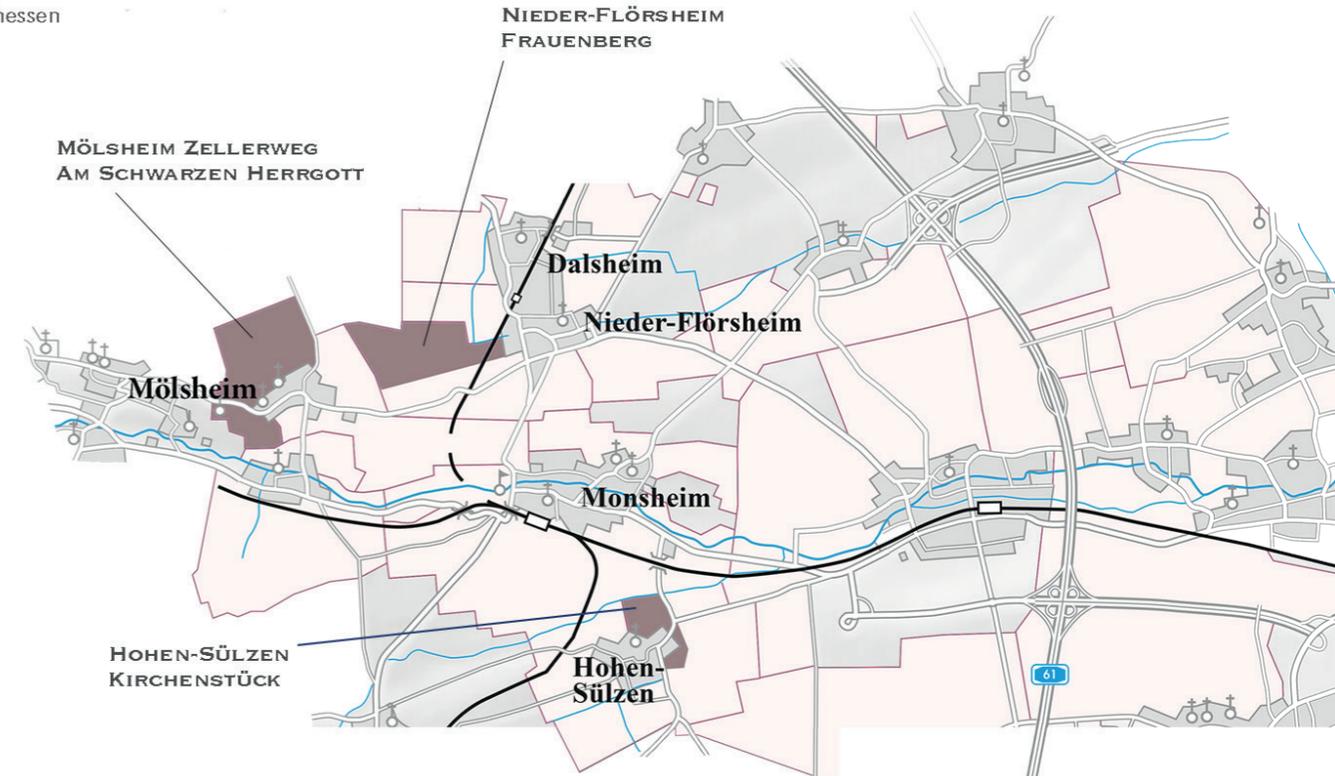
THE ASSOCIATION OF GERMAN PRÄDIKAT WINE ESTATES (VDP) HAS ESTABLISHED A CLASSIFICATION OF SITES, AT THE TOP OF WHICH ARE THE VDP GROSSE LAGEN (GRAND CRU). WE ARE PROUD TO CULTIVATE A TOTAL OF THREE GROSSE LAGEN. THEY REPRESENT THE BEST OF WHAT GERMANY HAS TO OFFER IN VINEYARDS.

FOLLOWING THE STATUTES OF THE VDP GG COMMISSION, DRY WINES FROM THE GROSSE LAGEN ARE LABELED GROSSE GEWÄCHSE. GROSSE GEWÄCHSE RIESLING WINES ARE PERMITTED TO BE SOLD ONLY AFTER SEPTEMBER 1ST OF THE YEAR FOLLOWING HARVEST. RED WINES OF THE PINOT NOIR VARIETY MAY BE SOLD ONLY AFTER TWO YEARS.

ALL OUR „ORTSWEINE“ AND „GROSSE GEWÄCHSE“ ARE PRODUCED UNDER THE FOLLOWING CONDITIONS: BIO-DYNAMIC CULTIVATION, EXCLUSIVELY HAND-PICKING, REPEAT HAND-SELECTION BEFORE PRESSING, NATURAL MATURATION WITHOUT TEMPERATURE REGULATION, BARREL AGING IN OAK OR PARTIAL OAK, AND SIX TO NINE MONTHS AGING IN FULL YEAST.



Rheinhessen



Frauenberg

250 METERS ELEVATION; UP TO 40% GRADIENT.

THE TOP SOIL CONSISTS OF LIMESTONE PEBBLES, WHILE THE SUBSTRATUM IS PURE LIMESTONE. THIS EXPOSED SITE AND THE ELEVATED CREST OF THE FRAUENBERG MAKE EXTREME DEMANDS ON THE VINES: ON THE ONE HAND, THERE IS THE HEAT FROM THE SOUTHERN EXPOSURE AND, ON OTHER, THE CONSTANT COOL WINDS, WHICH PLACE THE GRAPES IN A DRAFT. VINES ARE FORCED TO SEEK SUSTENANCE DEEP WITHIN THE SOIL, WHICH IS AUSTERE, IF MINERAL RICH. THESE ARE IDEAL CONDITIONS FOR A LONG AND HEALTHY GESTATION PROCESS.

THE FLAVOR OF THE STONE DOMINATES RIESLING WINES FROM THE FRAUENBERG SITE: SPICY HERBS, COOL TOBACCO NOTES, AND FINE ACIDITY, WHICH ARE NOT REVEALED IMMEDIATELY. FRAUENBERG WINES WANT TO BE CONQUERED. THEY NEED TIME. BUT, THEN, THEY REWARD WITH ALMOST BREATHTAKING ELEGANCE AND FINESSE.



Am Schwarzen Herrgott

MÖLSHEIM ZELLERWEG AM SCHWARZEN HERRGOTT

240 METERS ELEVATION; UP TO 40% GRADIENT.

THE SCHWARZE HERRGOTT SITE IS ONE OF THE OLDEST AND RENOWNED WINE SITES IN GERMANY (FIRST REGISTERED AS VINEYARD IN THE 8TH CENTURY), BUT HAD BEEN NEGLECTED FOR DECADES. IT LIES AT THE BEGINNING OF THE ZELLERTAL BASIN, WHICH WIDENS A FEW KILOMETERS TO THE WEST, AND ENDS AT THE FRAUENBERG. THE SUBSTRATUM IS DOMINATED BY PURE LIMESTONE. THE PRECISION THAT RIESLING GRAPES PRODUCE HERE IS UNIQUE FOR THE AUSTERE LIMESTONE SOIL OF THE WONNEGAI REGION.

SPICY NOTES OF IODINE AND MINERALS ARE ROUNDED OFF DISCRETELY BY WHITE FRUIT NOTES, SUCH AS YELLOW PLUM AND RIPE QUINCE. RAZOR-SHARP MINERAL CONTENT ETCHED ON THE PALATE HIGHLIGHTS THE SERENE FLAVOR INTERACTION, WHICH ONLY GREAT WINES DELIVER.



Kirchenstück

150 METERS ELEVATION; 15% GRADIENT.

THE KIRCHENSTÜCK SITE IS OUR FLAGSHIP IN HOHEN-SÜLZEN. IT IS A VERY OLD SITE, HAVING BEEN REGISTERED BEFORE THE 30 YEARS WAR. THE ORIGINAL NAME WAS GRIEBELSTEIN – AND THIS ONOMATOPOEIC NAME IS APPROPRIATE. THE SURFACE OF THE SITE IS MADE UP OF SOFT LIMESTONE PEBBLES, WHICH CRUMBLE WHEN RUBBED BETWEEN THE FINGER TIPS. AND, THAT IS THE SECRET OF THE KIRCHENSTÜCK SITE: THE VINE RECEIVE SUFFICIENT NUTRIMENTS, DESPITE THE EXTREME LIMESTONE CONTENT OF THE SOIL.

RIESLING WINES FROM THE KIRCHENSTÜCK SITE COAT THE MOUTH SMOOTHLY, POSSESS A WONDERFUL LUSTER, AND CAPTIVATE WITH ELEGANT FRUITINESS.

PINOT NOIR WINES FROM THE KIRCHENSTÜCK SITE PRESENT COOL HERB NOTES IN THE FOREGROUND, ARE JUICY, AND POSSESSES THROUGH THE SUBTLE USE OF BARRIQUE BARRELS DARK DEPTHS WHICH DELIVER COOL FLAVORS.



CO

LIQUID EARTH!



A man and a woman are seated at a thick, rustic wooden table. The woman, on the left, is wearing a black turtleneck and has her hair pulled back. The man, on the right, is wearing a green leather jacket over a white shirt. They are both looking towards the camera. The background is a dark, textured wall with several handprints. The lighting is dramatic, highlighting the subjects against the dark background.

MITEINANDER ♀♂