

VARIETALS:

50% Chardonnay 50% Pinot Blanc

WINE ALCOHOL: 14%

Querciabella

Batàr 2021

Toscana IGT, Italy

OVERVIEW

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade.

The vineyards where the grapes for Camartina are grown are all located in close proximity to the winery in Ruffoli, on the hillside of Greve in Chianti. They have been cultivated organically since 1988 and converted to a strict biodynamic standard in 2000. Camartina is made and released only if the vintage reaches a very high quality level.

WINEMAKING

Batàr's Chardonnay owes its flinty minerality and precision to the prevalence of galestro in two distinct south-facing sites: Casaocci Sud, at an altitude of 350 meters, and Il Pallonaio, Querciabella's highest vineyards at 600 meters, where more sandstones are present. The Pinot Bianco grows on cooler north-facing plots around 400 meters, where the galestro has broken down into clay and schist. These denser and fresher soils contribute to shaping the renown textural quality of Batàr. The vineyards from which Batàr is sourced have been cultivated organically since 1988, and in 2000 have undergone a full conversion to biodynamic techniques.

Grapes are harvested by hand in 9kg crates. Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months. Bâtonnage is carried out weekly. Fine and extra fine-grained French oak Burgundy barriques (228 liters) are used, 20% new.

96 POINTS JEB DUNNUCK A bright silver/straw color, the 2021 Batar is a baby at this stage, although the estate has significantly dialed back the new oak over the evolution of their releases. It opens to aromas of parmesan rind, fresh almonds, fennel, white flowers, melon rind, and white peach. Full bodied while retaining good tension and a high-quality, rounded creaminess, it has a long, long finish, with a hint of saline and key lime oils. I love where this wine has taken things. It has a light smokiness that starts to lift as it opens in the glass. This is going to continue to improve with proper cellaring and drink 2025-2040.



Fresh and creamy nose with lemon curd, star fruit, green pineapple, fine lees and wet stones. Clarity and mineral tension define the medium- to full-bodied palate, rendering a gastronomic quality with its long, nicely saline finish. Drink or hold.



The 2021 Batàr is bright and beautifully focused. Lemon confit, white flowers, chamomile and jasmine are all nicely delineated. Crisp and vibrant, the 2021 shows all the energy that is the norm for this wine of late. The 2021 was just bottled about a month prior to this tasting, and yet is shows quite well.

