



OLIVER ZETER

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The grapes of the three varieties Cabernet Sauvignon, Cabernet Franc, and Syrah are all sourced from old vineyards in different sites around the Mittelhaardt. The light and quick-to-warm soils with fossil-rich pebbly veins offer ideal conditions for cultivation. Yield-reducing measures, especially green harvest, coupled with the outstanding climatic conditions of the vintage lent themselves to a powerful red wine of international appeal. Harvest was conducted as late as the weather and health of the grapes allowed. Botrytis-stricken berries were culled out. The harvest was gathered into small baskets only capable of holding 20 kilograms.



The grapes were then crushed and fermented for two weeks on their skins. After pressing, the young wine was moved immediately into French oak barriques, where malolactic fermentation then occurred. 12 months in total were spent in wood. After bottling, the wine remained for at least an additional 12 months in the cellar before release to the market.

Z presents intense aromas of ripe forest lingonberry, blackberry, and even preserved plum, cassis macaron, and noisette. The elegant mouthfeel balances a full body with precisely structured tannins and acidity.

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GRAPE VARIETY	65 % Cabernet Sauvignon, 25 % Cabernet Franc, 10 % Syrah
BOTTLE SIZE (L)	0,75
MATURATION	Barrique
VINTAGE	2020
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	0,4 g/l

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