OLIVER ZETER

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The grapes of the three varieties Cabernet Sauvignon, Cabernet Franc, and Syrah come from old vineyards in various locations in the Mittelhaardt region. The fairly light soils, which warm up quickly, with their skeleton-rich gravel deposits, provide ideal conditions for cultivation. Yield-reducing measures, mostly through cluster thinning, combined with the excellent climatic conditions of the vintage, enabled the creation of a powerful red wine with a truly individual character.
The harvest takes place as late as the weather and the health of the grapes allow. The grapes are picked by hand into small baskets that hold only 20 kilos. Subsequently, the grapes are crushed and fermented on the skins for two weeks. After pressing, the young wine is immediately transferred into French oak barriques, where it also undergoes malolactic fermentation. The aging period in wood lasts a total of 12 months. After bottling, the wine remains in the bottle for at least another eight months before it is finally released for sale.
It shows intense aromas of ripe wild lingonberries, blackberries, stewed plums, cassis macarons, and hazelnuts. On the palate, it has an elegant, full-bodied feel, with a well-structured tannin and acidity framework.

GRAPE VARIETY	65 % Cabernet Sauvignon, 25 % Cabernet Franc, 10 % Syrah
BOTTLE SIZE (ML)	750
MATURATION	Barrique
VINTAGE	2022
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	0,1 g/l

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