



OLIVER ZETER

PINOT NOIR RÉSERVE

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The quality and character of our Pinot Noir Réserve reflect three distinctly different sites. The first is the Bergei in Edenkoben, a south-facing vineyard with exceptional vine material from Burgundy, as well as two sites with old vines on calcareous soil in the Münzberg district in Godramstein and the Im Sonnenschein district in Siebeldingen. The grapes are hand harvested at optimal ripeness, hand sorted, and only partially destemmed before maceration and fermentation in small wooden vats. Remontage is conducted no more than twice daily, also by hand. The mash is pressed after a maximum of 12 days.

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ng wine receives its elegance through aging in 500 l tonneaux and 228 l pièce barrels with oak from forests across the Pfalz, Vogesen, and Allier. The share of new oak is limited to 25%, to support perfect balance between fresh fruit and subtle wood spice. Bottling is conducted without fining or filtration, after which the wine ages for at least 12 months in the bottle before release onto the market.

A complex synergy of fruit combined with a taut structure characterize this deep and complex wine and its nuanced finish.

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GRAPE VARIETY	Pinot Noir
BOTTLE SIZE (L)	0,75
MATURATION	Tonneaux, Pièce
VINTAGE	2020
ALCOHOL CONTENT	13,0 % vol
ACIDITY	5,7 g/l
RESIDUAL SUGAR	0,4 g/l

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