



OLIVER ZETER

VIOGNIER ZAFRÁN

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The “Zafrán” name derives from its distinctive characteristics and the saffron color of the wine. The vines stand on fossil-rich colored sandstone soil on the hottest site in Hambach, colorfully referred to by the district block name ‘Feuer’ (Fire). It seemed only fitting to take the minute yield from this micro-site and vinify it separately with a lo-fi approach. The grapes are thinned shortly after blossoming and harvested ripe and very late, with long maceration, in some cases skin fermented, and without the use of cultured yeasts. Thereafter the wine spends 12 months in 500 l new and used tonneaux. Its range of spice notes is redolent of a walk through an Oriental bazaar. The fruit is shaped by its strong ripeness, without meandering into the world of exotics. Its complexity draws on its enormous mineral depth and the texture from skin contact. The wine develops with a bit of air, so decant or serve in large glasses whenever possible.

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| GRAPE VARIETY | Viognier |
| BOTTLE SIZE (L) | 0.75 |
| MATURATION | Tonneaux |
| VINTAGE | 2022 |
| ALCOHOL CONTENT | 13,0 % vol |
| ACIDITY | 5,7 g/l |
| RESIDUAL SUGAR | 0,1 g/l |
| 94 Robert Parker, 92 Vinous, 92 Vinum | |

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