

Z BLANC

The Z Blanc is Zahir's second wine, similar to the famous white wines from Graves in Bordeaux. The blend contains 60% Sauvignon Gris from the hot "Feuer" site in Hambach and 40% Sauvignon Blanc from our oldest Sauvignon Blanc plot in Diedesfeld. This vineyard was planted in 2004 using some of the world's best Sauvignon Blanc clones such as 376, 316, 116, 530, LB 50. Both vineyards were harvested, fermented, and aged separately. The Sauvignon Gris matured in used tonneaux, the Sauvignon Blanc in new 300 litre barriques. The young wines were kept sur lie on their full yeast sediment until bottling in December. To preserve the aromas and texture, the wine was bottled without any filtration. The Z Blanc shows an iridescent, profound aroma. The spectrum begins with fresh pear, kumquats, and passion fruit, then salted butter and flint, before it ends with fine, herbal notes of fennel and mace blossom. The wine is voluminous, but firm and clearly contoured. It has a fine texture, a well-integrated acidity and a salty, grippy finish. Only 1700 bottles were produced.



GRAPE VARIETY 60 % Sauvignon Gris, 40 % Sauvignon

Blanc

BOTTLE SIZE (L) 0,75

MATURATION Tonneaux, Barriques

VINTAGE 2022

ALCOHOL CONTENT 13,5 % vol

ACIDITY 5,3 g/l

RESIDUAL SUGAR 0,6 g/l