



OLIVER ZETER

FREE RUN ROSÉ

The vineyards from which our Free Run Rosé are sourced stand out for their compact soils and ideal water supply, which provide truly optimal conditions for our late-ripening red wine varieties. Grapes are primarily hand harvested, no small feat. The name “Free Run Rosé” stands for the classic method of winemaking, with the first tender juice (often called by its French name *saignee*) allowed to run separately without pressing. 10 % of the wine is raised in used tonneaux, 90 % in stainless steel tanks. Its intensely bright color reflects the ideal ripeness of the grapes during the very long vegetative phase. Its bouquet offers fragrant notes of young red berries with elegant floral aromas. On the palate, it delivers a quite juicy and finely structured body, with plenty of freshness.



GRAPE VARIETY	60 % Pinot Noir, 40 % Cabernet Franc
BOTTLE SIZE (L)	0,75
MATURATION	Stainless steel, tonneau
VINTAGE	2023
ALCOHOL CONTENT	12,5 % vol
ACIDITY	6,5 g/l
RESIDUAL SUGAR	3,3 g/l