



OLIVER ZETER

GRAUBURGUNDER MINERAL

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We are fortunate to have a range of outstanding parcels planted to Pinot family vines, giving us the materials needed to expand our Grauburgunder line. These include older vines growing in the romantic landscape of the Südpfalz near Godramstein and Siebeldingen. The soils here on the edge of the Haardt vary like a patchwork. In the middle of a craggy hillside landscape, the Grauburgunder pushes its way into deep chalk and colored sandstone soils, providing the old vines with sufficient nutrients even in warm vintages. During hot summer nights, a bit of cool air always flows through the vineyards from the nearby valleys of the Pfalz forest, delaying ripening and promoting balance in the wines. Grapes are harvested by hand before destemming and sorting. After several days of cold maceration on the skins, fermentation occurs spontaneously in doppelstück barrels and tonneaux. The young wine requires ten months on the gross lees, supported by periodic moderate bâtonnage. In the glass, the wine is amber colored, with a complex bouquet of Mirabelle plum, orange zest, chamomile, and buttered toast. The body is muscular, without an ounce of fat. On the finish, the subtlety, structure, and density return convincingly, perhaps unexpectedly so for a Grauburgunder. A bit of cool air always flows through the vineyards from the nearby valleys of the Pfalz forest, delaying ripening and promoting balance in the wines.

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GRAPE VARIETY	Grauburgunder
BOTTLE SIZE (L)	0,75
CULTIVATION AREA	Palatine
MATURATION	Double piece barrel and tonneau
VINTAGE	2022
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,8 g/l
RESIDUAL SUGAR	1,0 g/l

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