



OLIVER ZETER

WEISSBURGUNDER 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 Weissburgunder line. Our older vines grow 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 Weissburgunder push their way into deep chalk and colored sandstone soils, providing the old vines with sufficient nutrients even in hot years. 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. The grapes are harvested by hand before destemming and sorting. After two days of cold maceration on the skins, fermentation occurs spontaneously in stückfass, fuder, and tonneaux barrels, as well as concrete egg. The young wine requires ten months on the gross lees, supported by periodic moderate bâtonnage. The result is a true joy, a Weissburgunder of striking expression and fine balance. The nose offers an almost alpine freshness, suggestive of green apple, lemon thyme, hay, and sourdough bread. On the palate, the wine is lean, precise, and compact, with a saline minerality and fine, subtle creaminess.



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GRAPE VARIETY	Weissburgunder
BOTTLE SIZE (L)	0,75
MATURATION	Piece barrel, Fuder, Tonneau and concrete egg
VINTAGE	2022
ALCOHOL CONTENT	13,0 % vol
ACIDITY	6,0 g/l
RESIDUAL SUGAR	1,2 g/l

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