



OLIVER ZETER

GRAUBURGUNDER MÜNZBERG

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We are fortunate to have a number of outstanding parcels planted to Pinot family vines, giving us the materials needed to expand our Grauburgunder range. This old vineyard stands in the romantic landscape of the Südpfalz, on the Münzberg in Godramstein. In the middle of craggy hillside terrain, the Grauburgunder pushes its way into deep limestone 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. The grapes are harvested by hand before destemming and sorting. After several days of cold maceration, fermentation occurs spontaneously in tonneaux and concrete egg. The young wine then spends nine months like this, sur lie. Pale gold in color, with aromas like a candy cabinet: candied fruits, blossom honey, Nougat of Montélimar, candied lemon peel. On the palate, the wine opens with a creaminess that is soon joined by very fine phenolics, with a lively and well-integrated acidity. The full-bodied creaminess returns on the finish.

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GRAPE VARIETY	Grauburgunder
BOTTLE SIZE (L)	0,75
CULTIVATION AREA	Palatine
MATURATION	Tonneau, concrete egg
VINTAGE	2022
ALCOHOL CONTENT	13,5 % vol
ACIDITY	6,0 g/l
RESIDUAL SUGAR	0,4 g/l
	94 Falstaff

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