



OLIVER ZETER

WEISSBURGUNDER 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 pièce and 300 l barrel. The young wine then spends fourteen months like this, sur lie. The noble bouquet is reminiscent of white currants, dwarf apples, wild flowers and almond blossoms as well as macadamias, nut butter and wet pebbles. In the mouth the wine shows recurring aromas. The powerful impression is very lively thanks to a present, stony-cool freshness. The nobility, which results from a delicate melting, remains present until the finale.

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GRAPE VARIETY	Weissburgunder
BOTTLE SIZE (L)	0,75
CULTIVATION AREA	Palatine
MATURATION	Pièce
VINTAGE	2022
ALCOHOL CONTENT	13,0 % vol
ACIDITY	6,0 g/l
RESIDUAL SUGAR	2,4 g/l
	92 Vinous, 91+ Falstaff

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