



OLIVER ZETER

SAUVIGNON BLANC NAKED

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This organically cultivated vineyard stands on compact calcareous soils in the Südpfalz. It is planted with an absolute premium Sauvignon Blanc selection (Laimburg) from Alto Adige that is known for a notably moderate yield.

The 'Naked' Sauvignon Blanc style reflects decades of intense exploration of the variety. The young wine initially presented extraordinary acidity levels in line with the vintage. A decision was made to moderate this through malolactic fermentation, a process that normally takes place over just a few weeks in many of our wines; yet here it extended over 15 months. Producing CO₂ on an ongoing basis, the wine essentially protected itself from oxidation. Naturally stabilized in this way, neither sulfur nor filtration was required.

The wine cuts a striking figure in all ways, pure and 'naked' the way nature formed it.

The evolved style is clearly evident in the sensory characteristics. The complex bouquet has the desired reductive notes, paired with a spicy floral scent and bright exotic fruit. The mouthfeel is powerful and appears salty and rich in extract, the freshness lends an unrestrained drinking flow and the long finish also reveals yeasty flavors.



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GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Amphore, Beton-Ei
VINTAGE	2022
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,6 g/l
RESIDUAL SUGAR	0,2 g/l

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