



OLIVER ZETER

PETZ

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The grapes for “Petz” come from vineyards around the villages of Hambach, Maikammer, and Edenkoben. The blend is drawn from Merlot and Cabernet Sauvignon from a young vine stand in a warm, dry location. After traditional skin fermentation followed by multiple weeks of maceration, the mash is then gently pressed and the young wine is moved to used barrique.

The different varieties are then vinified and aged separately for 12 months. After blending, the wine is bottled unfiltered and unfiltered. “Petz” presents a mix of red and dark berry aromas. On the palate it is dry and serious, but remains approachable and harmonious. This all-rounder from the Pfalz makes a strong case for the region, whether served at a seasonal wine tavern or a high-end restaurant.



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GRAPE VARIETY	67% Merlot, 33% Cabernet Sauvignon
BOTTLE SIZE (L)	0,75
MATURATION	Used barriques
VINTAGE	2022
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,2 g/l
RESIDUAL SUGAR	1,6 g/l

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