



OLIVER ZETER

RIESLING SAUMAGEN

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The name of this 37-ha single site likely derives from its shape. From above, it bears some resemblance to the round Pfalz culinary classic. Its strong international reputation was earned through striking and remarkably distinctive wines. They reflect this unique terroir and the vision of the winegrowing estates who recognized their tremendous potential — and went on to meticulously explore the site's character. The deep, poor soils are comprised primarily of calcareous marl and loessy loam. The vines for our “Saumagen” grow on a steep middle section and are roughly 20 years old. The grapes were hand harvested at must weights of 92°Oe. After a gentle crush and pressing, the must and sediment were transferred into stückfass barrels. Fermentation occurred spontaneously with wild yeasts. The wine then remained untouched for an additional 12 months on the gross lees in stückfass barrels. Thanks to an additional 10 months of yeast contact in stainless steel tanks, the wine received only a minimal dose of sulfur, and that late. It presents a complex aromatic profile, with tightly interwoven notes of citrus, quince, and green tea. The single site character continues on the palate, with an expressive, chalky minerality and grippy/aromatic finish.



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GRAPE VARIETY	Riesling
BOTTLE SIZE (L)	0,75
MATURATION	Piece barrel, stainless steel
VINTAGE	2020
ALCOHOL CONTENT	13,0 % vol
ACIDITY	6,9 g/l
RESIDUAL SUGAR	2,6 g/l

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