



OLIVER ZETER

RIESLING

The Riesling is sourced from three vineyards on the Mittelhaardt. Its raciness and polish comes from grapes grown in the colored sandstone and loess soils of the Haardt and Mußbach. Our vines in these vineyards are over 15 years old, offering a natural method of yield reduction. The third portion hails from two of the absolute best sites on the Mittelhaardt: the Saumagen and the Steinacker in Kallstadt. Those grapes grow on calcareous marl, known for producing powerful wines of mineral finesse and tremendous length. The berries are run slowly and gently through a pneumatic tank press. Thanks to natural sedimentation, the fresh must clarifies on its own. Fermentation then takes place in stückfass barrels and stainless steel at approx. 18°C, at a slow pace to preserve and enhance the fruit. After approx. six months on the fine lees, the wine is then bottled unfinned and only gently filtered.



GRAPE VARIETY	100% Riesling
BOTTLE SIZE (L)	0,75
MATURATION	Stainless steel, piece barrel
VINTAGE	2024
ALCOHOL CONTENT	12,5 % vol
ACIDITY	7,0 g/l
RESIDUAL SUGAR	3,4 g/l