



OLIVER ZETER

RIESLING

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The Riesling is sourced from two vineyards on the Mittelhaardt, Ungsteiner Nussriegel and Haardter Herrenletten. Its raciness and polish comes from grapes grown in the colored sandstone and loess soils of the Haardt. Our vines in these vineyards are over 15 years old, offering a natural method of yield reduction. 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 unfined and only gently filtered.

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GRAPE VARIETY	100% Riesling
BOTTLE SIZE (ML)	750
MATURATION	Stainless steel, piece barrel
VINTAGE	2024
ALCOHOL CONTENT	12,5 % vol
ACIDITY	7 g/l
RESIDUAL SUGAR	3,4 g/l

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