



OLIVER ZETER

WEISSBURGUNDER

These vines stand in Edenkoben, Rhodt, and Appenhofen on south-facing loess and loam soils with a limestone substrate. Single cane training, green harvest, and manual canopy work all lead to reduced yields and better quality. Green cover is also used to promote an organic nutrient ecosystem. Depending on the specifics of the year, harvest is a mix of hand and machine. The slightly crushed grapes spend six hours on the skins to encourage liberation of the fine varietal aromas. A pneumatic press is then used to gently extract the must. Fermentation then takes place in a stainless steel tank and big barrels at 19°C, at a very slow pace to preserve the fruitiness. The wine is raised on the fine lees, an essential element that shapes the character of our Weissburgunder, as the yeast conveys a certain roundness, confidence, and maturity. "Yeast is the mother of wine," one old winegrower saying holds. Thereafter the wine is then bottled unfinned and only gently filtered. The signature of our house shines through in the racy, straightforward varietal typicity.



GRAPE VARIETY	Weissburgunder
BOTTLE SIZE (L)	0,75
MATURATION	Big vat, stainless steel
VINTAGE	2024
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,4 g/l
RESIDUAL SUGAR	3,0 g/l