



OLIVER ZETER

WEISSBURGUNDER

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These vines are located in Edenkoben, Rhodt, and Appenhofen on south facing loess and clay soils with a limestone subsoil. Single cane training, green harvesting, and meticulous manual canopy management result in reduced yields and enhanced quality. Permanent cover crops are used to support a balanced and living soil ecosystem. Depending on the vintage conditions, the grapes are harvested both by hand and by machine. The gently crushed grapes remain on the skins for six hours in order to extract delicate varietal aromas. The must is then gently pressed using a pneumatic press. Fermentation takes place in stainless steel tanks and large wooden casks at a controlled temperature of 19 °C and proceeds very slowly in order to preserve freshness and fruit expression. The wine is matured on the fine lees, a key element in shaping the character of our Weissburgunder, as the yeast contributes texture, depth, and subtle maturity. As an old winegrower saying goes, yeast is the mother of wine. The wine is bottled unfiltered and only lightly filtered. The signature style of our estate is clearly reflected in its vibrant structure and precise expression of varietal typicity.

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GRAPE VARIETY	Weissburgunder
BOTTLE SIZE (L)	0,75
MATURATION	Big vat, stainless steel
VINTAGE	2025
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,8 g/l
RESIDUAL SUGAR	0,4 g/l

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