



OLIVER ZETER

VIOGNIER

As an old grape variety from the Rhône, Viognier has seen little cultivation in Germany — perhaps not surprising given the historical climate conditions. Three vineyards on sites in the towns of Edenkoben, Diedesfeld, and Hambach are planted with the variety. The vines are trained in a flat arch, to allow for a linear — and thus more accessible — fruiting zone. Even so, given the enormous vigor of this grape at our longitudes, growing this particular variety has proven highly labor intensive. Green cover is encouraged throughout the year, both wild and cultivated growth. Harvest is conducted as late as the weather and health of the grapes allow, and usually by hand. After crushing and pressing, the juice is immediately moved into various wooden barrels, where the must is allowed to ferment spontaneously. Malolactic fermentation takes place in spring, after which the wine remains until summer on the fine lees, albeit with bâtonnage conducted at regular intervals. The Viognier is a charmer, with enormous depth on the palate and notes of pear, apricot, and hay flowers. The vintage's freshness lends this opulent variety a wonderful, elegant structure.



GRAPE VARIETY	Viognier
BOTTLE SIZE (L)	0,75
MATURATION	Double barrel, tonneau, barrique
VINTAGE	2024
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	2,3 g/l