



OLIVER ZETER

FREE RUN ROSÉ

The vineyards from which our Free Run Rosé originates are characterized by compact soils and an optimal water supply, offering ideal conditions for our late ripening red varieties. The grapes are predominantly harvested by hand, a demanding and time intensive process. The name Free Run Rosé refers to the traditional winemaking method in which the first delicate juice, known in French as saignée, is allowed to flow freely without pressing. Ten percent of the wine is made in used tonneaux, while ninety percent is made in stainless steel tanks. Its brilliantly bright color reflects the excellent physiological ripeness achieved during a long growing season. On the nose, the wine reveals aromas of fresh red berries accompanied by subtle floral notes. On the palate, it is juicy and finely structured, with vibrant freshness and excellent balance.



GRAPE VARIETY	75 % Pinot Noir, 25 % Pinot Meunier
BOTTLE SIZE (ML)	750
MATURATION	Stainless steel, tonneau
VINTAGE	2025
ALCOHOL CONTENT	11,5 % vol
ACIDITY	5,5 g/l
RESIDUAL SUGAR	2,8 g/l