OLIVER ZETER

DREI HÖHEN
CUVÉE WEISS



Beneath the three prominent peaks of Kalmit, Hohe Loog and Weinbiet grow the grapes for our white wine cuvée “Drei Höhen”. The vineyards are spread across the districts of Edenkoben, Hambach and Haardt — sites long shaped by the unique interplay of the Palatinate Forest, rolling elevations and the open slopes along the Haardt escarpment. Here, wines of balance and tension are crafted, defined by warm days, cool nights and the diverse soils of the Southern Palatinate and Mittelhaardt. Following meticulous hand harvesting, the grapes are handled with great care. Fermentation occurs spontaneously, predominantly in small oak barrels of 300 and 500 litres, where the wine subsequently matures on its full lees for twelve months. This extended lees ageing lends texture, depth and delicate spice. The use of oak remains judicious, enhancing the clarity and site expression of the individual components without overshadowing them. The result is a finely balanced wine of remarkable harmony.
In the glass, “Drei Höhen” is juicy and vibrant. Aromas of yellow apple, green pear and white peach intertwine with delicate citrus notes, hints of fresh herbs and subtle nuances of toasted almond and brioche. On the palate, the wine is precise and poised, combining lively freshness with fine creaminess and a subtle phenolic grip. The finish is harmonious, persistent and elegantly defined.

GRAPE VARIETY	36% Weissburgunder, 36% Chardonnay, 28% Chenin Blanc
BOTTLE SIZE (ML)	750
MATURATION	Barriques
VINTAGE	2024
ALCOHOL CONTENT	13 % vol
ACIDITY	5,6 g/l
RESIDUAL SUGAR	0,1 g/l
	92 Falstaff

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