



OLIVER ZETER

## SAUVIGNON BLANC BAER GRAND FUMÉ

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“Baer” was the name of my great-grandfather Walter Baer, who back in the 1930s served as the ‘model’ for the bear on our label. The “Baer” wine represents the next step as well as my greatest venture. The Sauvignon Blanc vines for the “Baer” stand in highly fossil-rich colored sandstone soil in Hambach. The inhospitable soil of these parcels allows the grapes to hang for a truly extended stretch on the vine without growing overripe, let alone diseased. Yet despite the notably late harvest point and typically yellow berries, must weights rarely cross over 90° Oe, offering perfect physiological ripeness. The grapes undergo extended maceration, in some cases skin fermented and matured without the use of cultured yeast. The young wine then rests for 18 months on the gross lees in used 500 l tonneaux as well as a 670 l concrete egg. “Baer” features complex notes, extraordinary fruit, spicy minerality, and ultimately more facets than any other Sauvignon Blanc in my collection. If one seeks comparison, the likeliest candidates are perhaps the avant-garde on the Loire. The “Baer” needs plenty of time and air, so decant in advance and serve in large glasses.



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GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Concrete egg, Tonneau
VINTAGE	2020
ALCOHOL CONTENT	13,0 % vol
ACIDITY	5,2 g/l
RESIDUAL SUGAR	0,8 g/l

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