



OLIVER ZETER

MAGNUM

ZAHIR

For Brazilian author Paulo Coelho, the “Zahir” in his novel of that same name stands for something difficult to grasp yet which he describes with longing and obsession. This reflects in some ways our desire to create a grand German red wine using a trio of red varieties famous from Bordeaux, namely Cabernet Sauvignon, Cabernet Franc and Merlot. The vines for the Zahir stand on fossil-rich colored sandstone soil on the hottest site in Hambach, colorfully referred to by the district block name ‘Feuer’ (Fire). The grapes are thinned by half soon after blossoming and are harvested as ripe and late as possible, then fermented in open vats on the skins and without cultured yeasts. Thereafter the wines are raised for 14 months, primarily in new 300 l barrels. Only the best batches are then selected for the final blend, which is further aged for another year in large casks. The wine is complex, without the distraction of rich fruit. Its strengths derive from its structure. The wine develops with a bit of air, so decant or serve whenever possible in large glasses.



GRAPE VARIETY

48% Cabernet Sauvignon, 28% Cabernet Franc, 24% Merlot

BOTTLE SIZE (L)

1.5

MATURATION

300l barrels

VINTAGE

2019

ALCOHOL CONTENT

13,5 % vol

ACIDITY

5,5 g/l

RESIDUAL SUGAR

0,1 g/l