OLIVER ZETER

ZAHIR



In his novel "Zahir," Brazilian author Paulo Coelho describes that term as something difficult to grasp yet tied up with longing and obsession. This resonated with us, especially as we sought to create a grand German red wine using a trio of varieties famous from Bordeaux, namely Cabernet Sauvignon, Cabernet Franc and Merlot. The vines for Zahir stand on fossil-rich colored sandstone 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 barriques. 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 strength derives from its structure. The wine develops with a bit of air, so decant or serve whenever possible in large glasses.

GRAPE VARIETY	70% Cabernet Sauvignon, 25% Cabernet Franc, 5% Merlot
BOTTLE SIZE (ML)	750
MATURATION	Barriques
VINTAGE	2018
ALCOHOL CONTENT	14 % vol
ACIDITY	5,6 g/l
RESIDUAL SUGAR	0,2 g/l
	91 Punkte Eichelmann 90 Vinum

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