OLIVER ZETER

BEERENAUSLESE

GOLDSCHATZ

From our very first Sauvignon Blanc vintage in 2007, we were able to harvest just under 100 liters of Trockenbeerenauslese, which fermented in large glass vessels for almost two years. This marked the beginning of our “Goldschatz”. Since then, we have produced several blends from multiple vintages and grape varieties. Using a Solera-type system, wines from different vintages are blended over successive stages. The younger components contribute freshness and vibrancy, while the older fractions lend depth, complexity, and maturity.
The current edition, comprising the 2022, 2023, and 2024 vintages, includes Beerenauslesen and Trockenbeerenauslesen of Sauvignon Blanc, Muscat, Ortega, and Rieslaner, most of which were matured in oak barrels. The wine presents itself as dense, opulent, and delicately structured, and despite approximately 174 g/L of residual sugar, it remains remarkably well balanced. This multi-vintage blend exhibits a floral aromatic profile of acacia blossom, mirabelle plum, and marmalade, combining lively exotic notes with a viscous texture and a harmonious, sustained finish.



GRAPE VARIETY	Sauvignon Blanc, Muskateller, Ortega, Rieslaner
BOTTLE SIZE (L)	0,375
TASTE	sweet
MATURATION	Edelstahl, Holzfass
VINTAGE	M.V.
ALCOHOL CONTENT	9,0 % vol
ACIDITY	7,8 g/l
RESIDUAL SUGAR	174 g/l

Oliver Zeter eGbR • Eichkehle 25 • 67433 Neustadt – Haardt • Germany
Telephone: +49 (0) 6321–9700933 • www.oliver-zeter.de • vinothek@oliver-zeter.de