OLIVER ZETER

GRAUBURGUNDER

Our Grauburgunder grows in the Südpfalz on south-facing loess and clay soils with a limestone substrate. Single cane training, green harvest, and manual canopy work all lead to reduced yields and better quality. Green cover is also used to promote an organic nutrient ecosystem. Immediately after arriving at the estate, the grapes were gently crushed using a pneumatic press. Thanks to natural sedimentation, the fresh must clarified on its own. Fermentation then took place in stainless steel at 18°C, at a very slow pace to preserve the fruitiness. A third of the overall volume was spontaneously fermented in large wooden barrels and fermented in used barriques. After time on the fine lees, the wine was then bottled unfined and only gently filtered. The natural coloration of the berry skins lends the wine a subtle and gentle pink hue that varies from vintage to vintage.



GRAPE VARIETY	Grauburgunder
BOTTLE SIZE (L)	0,75
CULTIVATION AREA	Palatine
MATURATION	Stainless steel, big vat
VINTAGE	2024
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,1 g/l
RESIDUAL SUGAR	2,7 g/l

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