OLIVER ZETER

PINOT NOIR RÉSERVE



Two different locations are crucial for the quality and character of the Pinot Noir Réserve. One vineyard features old vines planted in clay-limestone and stony slate soils in the Münzberg area of Godramstein, while the other consists of grapes from Burgundy clones grown in the Im Sonnenschein site in Siebeldingen. The grapes are handpicked at optimal ripeness, partially destemmed, then crushed and fermented in small wooden cuves (fermentation tanks). The cap is punched down by hand a maximum of twice a day until pressing occurs after approximately 12 days. The wine undergoes fine-tuning during 14 months of aging in 500-liter tonneaux and 228-liter pièce barrels sourced from the forests of the Palatinate, Vosges, and Allier. A new wood proportion of no more than 25% supports the perfect balance between fresh fruit and subtle wood spice. The bottling takes place without fining or filtration, and the wine then undergoes at least 12 months of bottle aging before it is finally released to the market. The combination of complex fruit characteristics with a firm structure defines this multifaceted, dense wine with its layered finish.

GRAPE VARIETY	Pinot Noir
BOTTLE SIZE (L)	0,75
MATURATION	Tonneaux, Pièce
VINTAGE	2022
ALCOHOL CONTENT	13,0 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	0,2 g/l

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