



OLIVER ZETER

Cabernet Franc



<i>Grape variety</i>	100 % Cabernet Franc
<i>Cultivation area</i>	Palatinate
<i>Bottle size</i>	75 cl
<i>Vinification</i>	Amphora
<i>Vintage</i>	2019
<i>Alcohol</i>	13,5 %
<i>Residual sugar</i>	0,5 g/l
<i>Acidity</i>	5,5 g/l

Cabernet Franc is the mother of all Cabernets. Unjustly, however, it is nowadays usually less regarded than its descendant Cabernet Sauvignon. It matures a little earlier and develops a seductive spectrum of aromas. Our grapes come from vineyards in Hambach and Mussbach. The quickly warmable soils of weathered red sandstone offer ideal conditions for this grape variety. Yield-reducing measures such as grape halving coupled with excellent climatic conditions favour the creation of this powerful wine.

After a short cold maceration, an open maceration with wild yeasts took place. The wine was aged for 12 months in Italian amphorae made of terra cotta. Through micro-oxidation and the simultaneous absence of wood aromas, the wine develops a high-quality tannin structure and retains an authentic varietal aroma. It flatters with its pointed and multi-layered fruit of blueberries, blackberries and cassis. The compact body is well structured with pleasantly ripe tannins that balance the wine wonderfully.