

OLIVER ZETER

BÄRENSTARK

My own personal playground: I apply the Pfalz prism to whatever the vintage brings me, typically creating either wines in a southern style or dessert wines.

GOLDSCHATZ



What guy doesn't dream of one day finding a real treasure? Excavate a forgotten pirate treasure on a desert island or discover captured goods in the bushes – this was a daydream I sometimes had as a boy. My dreams have finally come true! No one will painfully miss my trove since this treasure wasn't hidden or lost by anyone. There are only winners in this story – and a treasure! This is how it happened: I was able to harvest 100 liters of Trockenbeerenauslese from my first Sauvignon Blanc in 2007. I let it ferment in large carboys for almost two years. In the meantime, other projects took center stage and the carboys soon fell into oblivion. Only when our cellar was moved to Diedesfeld in 2011 did they reappear. Somewhat skeptical yet full of curiosity, I tried the wine that had faded into obscurity for so

long ... and I was thrilled! Around the same time, I had the good fortune of having access to similar "wine treasures" from Ortega and Huxelrebe from 1993, 1994, 1998 and 1999 of some winemaker friends. I was able to contribute a precious Rieslaner sweet wine from 2011 from our own production. On this basis, I created a cuvée from Trockenbeerenauslese: the "GOLDSCHATZ." Packaged in an elegant 0.375-liter bottle, it is a special jewel from my collection – my own personal "POT OF GOLD" (which is the meaning of Goldschatz). Its incredibly exotic, delicate yellow fruit coupled with hints of nougat, chocolate and coffee make it the perfect accompaniment for warm chocolate brownies with vanilla ice cream!

Yummy!

Cultivation area Palatinate

Grape variety Sauvignon Blanc, Ortega, Huxelrebe, Rieslaner

Bottle size 37,5 cl

Vintage 1993, 1994, 1998, 1999, 2007 und 2011

Alcohol 11,04% vol.

Acidity 9,5 g/l

Residual sugar 187 g/l