

## OLIVER ZETER

### REBSORTEN & PETZ

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*Wines of stunning freshness and elegance, beautifully reflecting the full range of varietal character. The white wines are produced in stainless steel tanks. The reds are barrel-aged, yet the fruit character never cedes the stage. Bravo!*

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# Grauburgunder



This Grauburgunder grows in the southern Palatinate region on loess and clay soils with a limestone subsoil. The vines are about ten years old and the vineyard faces the south. Guyot trellising, green harvesting and manual pruning lead to a reduction in yield and thus to an increase in quality. The use of chemicals in the vineyard is kept to a minimum and insecticides are not used. An ecological nutrient cycle is attained using green manure. Immediately after the grapes were received at the winery, they were gently pressed using a pneumatic wine press. The exclusion of oxygen

during the pressing process decreased undesired oxidation and accompanying flavor losses. The fresh must cleared by means of its own settling. The subsequent fermentation took place in stainless steel tanks at 18° C and proceeded very slowly to protect the delicate flavors of the grape varieties. A portion of the total amount was spontaneously fermented in wooden barrels. Next, the young wine was left on the fine yeast for a few months to nurture the complexity. No fining was carried out before filling and it was only clarified by a filtration process using cellulose.

*Cultivation area* Palatinate

*Grape variety* 100% Grauburgunder

*Bottle size* 75 cl

*Vintage* 2016

*Alcohol* 12,26% vol.

*Acidity* 6,4 g/l

*Residual sugar* 4,9 g/l