

Saarstein Riesling QbA (estate bottled) 2019




Producer

Schloss Saarstein is located on a steep slope hill of grey slate, surrounded by the 11 hectares vineyard sites, overlooking the Saar River. The estate owner Christian Ebert takes care of cellar and vineyard all by himself. His wines take profit from the cool microclimate on the Saar and sustainable farming methods.

Vintage report

After an early bud break, Saarstein had about 25% damage from spring frost in April. The vines easily survived the drought and flowering started early. Grape harvest started in September with the Burgundy vines followed by Riesling, at the beginning of October. In the second half of autumn botrytis started slightly. The focus of the 2019 is on wonderful Kabinett qualities with only 7.5% alcohol, feather-light, delicate, animating wines with very intense fruity aromas but also strong, powerful dry wines like the „Old Vines“.

Characteristics

-  fruity, lively
-  rich aroma, harmonious structure, moderate acidity
-  sweet-sour or spicy dishes, smoked salmon

Facts

Grape Variety	Riesling
Terroir	Grapes from younger parts of the Saarstein Vineyards, all hand-picked, blue slate soil, south-southwest exposure
Appellation	Mosel
Vinifikation	vertical shoot positioned trellis.

Alcohol	Residual Sugar	Acidity
9.8 %vol	40 g/l	7.2 g/l

Award

87 p. Wine Enthusiast



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