

Schloss Saarsteiner Riesling Eiswein sweet 2009




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

2009 is a very good vintage for Saarstein, perhaps one of the best. The weather conditions were perfect: early flowering, no diseases, no hailstorm, always enough water in the ground, but never too hot and humid. Autumn was fantastic, with dry weather during the harvest. Each quality level had a high degree of Oechsle. They were able to get Auslese Goldkapsel, Beerenauslese, and on December 18th they picked a small quantity of Eiswein. Only when temperatures in the vineyard are below 17° Fahrenheit, an Eiswein can be produced.

Characteristics

-  concentrated fruit bouquet
-  elegant, crisp dessert wine, long finish
-  soft cheeses, fruit desserts, patés

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarsteiner, blue slate soil, south exposure, 1943 old vines
Appellation	Mosel
Vinifikation	selective hand picking, vertical shoot positioned trellis

Alcohol	Residual Sugar	Acidity
7.5 %vol	190.5 g/l	10 g/l

Award

95pts - Wine Enthusiast
92pts - Stephen Tanzer/Jan 11
89pts - Robert Parker/Jan 11

