

Schloss Saarsteiner Riesling Auslese Gold Cap 2007




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

The vintage 2007's success story started in April with hot summer temperatures. Flowering happened about 4 weeks ahead of average development. A warm summer with enough rain provided water for the plants with no harm for the grapes. Autumn was perfect with hot days and cold nights, therefore the wines have beautiful aromas and a fresh, high mineral structure. Riesling harvest started 2 weeks ahead. Because of the cool nights there was no hurry, only a little bit of botrytis and we could take our time to pick the grapes by hand (98% healthy grapes.)

Characteristics

-  ripe stonefruit aroma
-  fine minerality, crisp acidity, longlasting aftertaste
-  dessert wine, blue cheese

Facts

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

Alcohol	Residual Sugar	Acidity
7 %vol	111.5 g/l	9.6 g/l

