

Saarstein Pinot Blanc 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

-  mix of tropical and stone fruits
-  elegant and juicy on the palate with a balanced acidity
-  pasta, white meat, salads

Facts

- Grape Variety Pinot Blanc
- Terroir Serriger Schloss Saarsteiner vineyard, blue slate soil, exposure: 70% south / 30% southwest facing steep slope
- Appellation Mosel
- Vinifikation Vertical shoot positioned trellis.

Alcohol	Residual Sugar	Acidity
12.5 %vol	8.2 g/l	5.9 g/l

Award

91 points Falstaff

