

Schloss Saarsteiner Riesling Spätlese 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

-  exotic aromas of citrus, pineapple, herbal notes of black currant
-  fresh and elegant acidity, racy with mineral notes
-  spicy Asian cuisine, fruity desserts aswell as chocolate cake

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarstein; healthy grapes that grow on grey shale; 1943 old vines; Saar river shapes the microclimate of the vineyards
Appellation	Mosel
Vinifikation	selective hand picking in the vineyards, due to the extreme location, vertical shoot positioned trellis



Alcohol	Residual Sugar	Acidity
8.5 %vol	86.8 g/l	7.1 g/l

Art.No. SA3-19