

Schloss Saarsteiner Riesling Auslese 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

-  ripe stone fruits, berry note
-  very concentrated, delicate sweetness and crisp acidity
-  apertif, spicy dishes or dessert wine

Facts

Grape Variety	Riesling
Terroir	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
7.5 %vol	109.8 g/l	7.7 g/l



Art.No. SA5-19