

## Schloss Saarsteiner Riesling Spätlese 2017




### 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

Due to a warm March and April the buds came out early. April 22nd, we had a cold night with temperatures of  $-4$  degrees which destroyed more than 60 % of the young leaves. A warm summer followed by humid August and September, which resulted into Botrytis infections. Saarstein Estate started picking very early, at the end of September. A lot of infected grapes were thrown away and the picking was a very hard selection. 2017 offers typical clean Riesling wines with fresh fruit, nice acidity and good balance.

### Characteristics

-  citrus, pineapple, black currant
-  fresh and elegant acidity, racy with mineral notes
-  spicy and fruity dishes, Asian cuisine

### Facts

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

Alcohol	Residual Sugar	Acidity
8 %vol	62.6 g/l	12 g/l

### Award

- 92 pts. Wine Enthusiast
- 89 pts. Wine Spectator



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