

# Schloss Saarsteiner Riesling Kabinett 2018

### **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

Grapes in the Mosel looked picture-perfect at harvest! Volume estimates were satisfying, especially as there had been roughly a third less the previous year. As in the other regions, vine development was well ahead of the average and picking started as early as August for the early-ripening varieties and mid-September for Riesling. The rain in September, thanks to the cool nights did not lead to rot, increased the yield and contributed to the remarkable harvest volumes.

#### **Characteristics**

mandarin, hints of orange blossoms

racy acidity, stony mineral notes, slightly salty

sweet-sour dishes

#### **Facts**

Grape Variety Riesling

Terroir Serriger Schloss Saarsteiner, blue slate soil, South-southwest

exposure

Appellation Mosel

Vinifikation Vertical shoot positioned trellis

Alcohol	Residual Sugar	Acidity
9.5 %vol	52 g/l	7.4 g/l

#### Award

91 pts. Falstaff 89 pts. Wine Spectator



