

Saarstein Riesling QbA (estate bottled) 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

-  fruity, lively
-  rich aroma, harmonious structure, moderate acidity
-  sweet-sour or spicy dishes, smoked salmon

Facts

- Grape Variety Riesling
- Terroir Grapes from younger parts of the Saarstein Vineyards, blue slate soil, south-southwest exposure
- Appellation Mosel
- Vinifikation vertical shoot positioned trellis, grapes are all hand-picked

Alcohol	Residual Sugar	Acidity
10 %vol	40.2 g/l	7.2 g/l

Award

- 87 pts. Wine Enthusiast
- 85 pts. Wine Spectator



Art.No. SA9-18