

Dry Riesling dry 2022

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


The harvest began earlier than ever before. The Burgundy pigeons were already in the cellar by mid-September. Riesling was also started as early as September 20. The grapes were ripe, but not comparable to 2018. The acids are higher than 2018, similar to 2019. The must weights reached on average good Kabinett level as in 2020. There was some Spätlese in best sites, also two small lots of Auslese could be harvested. The harvest ended already on October 14. The young wines now already show very nice fruit and elegance with moderate alcohol and acidity levels. For Saarstein a vintage that fits perfectly into the concept with which we are very happy.



Characteristics

 fruity

 racy acidity, juicy

 simple dishes, snacks, vesperplate

Facts

Grape Variety	Riesling
Terroir	grey slate
Appellation	Saar
Vinifikation	aged in stainless steel

Alcohol	Residual Sugar	Acidity
11 %vol	6.1 g/l	7.4 g/l

Art.No. SA1-22