

Saarstein Riesling QbA sweet 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. 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

 fine aromatic

 ripe fruit, racy acidity

 seafruit, asian cuisine, salads

Facts

Grape Variety	Riesling
Terroir	Grapes from younger parts of the Saarstein vineyards, all hand-picked, blue slate soil, south-southwest exposure.
Appellation	Saar
Vinifikation	Aged in stainless steel

Alcohol	Residual Sugar	Acidity
9 %vol	44.3 g/l	8.8 g/l

Award

85 P. Wine Enthusiast



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