

Schloss Saarsteiner Riesling Auslese 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 year 2022 will probably go down in history as one of the hottest and driest summers on record. For the vines, this naturally means stress, but they coped well at Saarstein. Budding in 2022 was at the beginning to middle of April, i.e. at the normal time. From then on, however, things went quickly. Vine blossom soon set in, as it remained warm and dry. The summer was exactly the opposite of the summer in 2021. There was also no pressure to intensify the plant protection measures as in the previous year. Already in mid-July, the length growth of the shoots stagnated and the foliage work became less. The vines concentrated on supplying the grapes with the little water that was available. 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.

Characteristics

 apple, green walnut

 light slate minerality, candied pineapple.

 blue cheese, spicy dishes

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarsteiner, slate soil, south exposure
Appellation	Saar
Vinifikation	Ageing in stainless steel tanks

Alcohol	Residual Sugar	Acidity
7 %vol	93 g/l	8.3 g/l



Art.No. SA5-22