

Saarstein Pinot Blanc dry 2023

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


After a warm winter, we had relatively early budding at Schloss Saarstein at the end of April. May and June were also dry and warm, and flowering began around June 10th. Riesling harvest began with a small team on September 26th. From October 7th onwards, we moved on to the Schloss Saarsteiner vineyard. Riesling is the winner of the 2023 vintage, and most of the grapes were still very healthy until the end of the harvest on October 19th.

The harvest volume is lower than in 2022 and averaged 55 hl/ha. Overall, we are very satisfied.

Characteristics

 white peach, pear.

 fine slate minerality, fresh, lean body.

 white meat, pasta

Facts

Grape Variety	Pinot Blanc
Terroir	Serriger Schloss Saarsteiner vineyard, blue slate soil, exposure: 70% south / 30% southwest facing steep slope.
Appellation	Saar
Vinifikation	Whole grape pressing and then immediate fermentation in stainless steel

Alcohol	Residual Sugar	Acidity
11.5 %vol	8.3 g/l	5.4 g/l



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