

Saarstein Pinot Blanc 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 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. Riesling started as early as September 20. The grapes were ripe, but not comparable to 2018. The acids are higher than 2018, similar to 2019. 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

 white peach, pear.

 fine slate minerality, fresh, lean body.

 white meat, pasta

Facts

Grape Variety	Riesling
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
12 %vol	4.8 g/l	5.5 g/l



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