

Schloss Saarsteiner Riesling Auslese Gold Cap 2004




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

Bud break and blossoming started the season off comparable with vintage 2004. A warm July fostered the development of the grapes, but a little cooler August slowed the ripeness down again. Marvelous weather in September and a golden October brought them grapes with a surprisingly high quality. Riesling lovers will adore these wines. Vintage 2005 combines both positive aspects of the previous vintages: the high ripeness of 2003 in combination with the typical vibrant Riesling acidity of vintage 2004.

Characteristics

-  ripe stonefruit aroma
-  complex minerality, crisp acidity, longlasting aftertaste
-  dessert wine, blue cheese

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarsteiner, blue slate soil, south exposure; 1943 old vines
Appellation	Mosel
Vinifikation	selective hand picking, vertical shoot positioned trellis

Alcohol	Residual Sugar	Acidity
8.5 %vol	89.5 g/l	9.8 g/l

