

Schloss Saarsteiner Riesling Kabinett 2024


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 2024 wine year began with very early budding in the second week of April. Then came the big shock. On the night of April 22-23, the thermometer dropped to minus 2° C, which was too cold for the young shoots. Large areas also froze on Saarstein that night. The damage on Saarstein is around 60%. It was therefore foreseeable that the harvest in 2024 would be very small. The summer was then quite wet and rainy. Plant protection required a great deal of attention. The wet weather continued into the fall, but we were still able to bring home healthy grapes that had been spared the frost. The Riesling harvest began on October 7 and was completed on October 21. Only a small quantity is available.

Characteristics

 stone fruits, apricot

 juicy peach, racy acidity, finely spiced in the finish

 fish, curry

Facts

Grape Variety Riesling

Appellation Saar

Alcohol	Residual Sugar	Acidity
7.5 %vol	48.7 g/l	10.3 g/l



Art.No. SA2-24