

Schloss Saarstein Dry Riesling Alte Reben 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

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. The Riesling harvest began on October 7 and was completed on October 21.

Characteristics

🍷 fine saltiness, citrus notes.

🍷 juicy, fine minerality, ripe fruit.

🍷 fish dishes, poultry, spicy cheeses

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarstein; healthy grapes growing on gray slate; the Saar River shapes the microclimate of the vineyards; deep-rooted vines were planted in 1943 on extreme steep slopes, very low yield to obtain a more concentrated aroma
Appellation	Saar
Vinifikation	aged in stainless steel

Alcohol	Residual Sugar	Acidity
12 %vol	8.1 g/l	7.8 g/l



Art.No. SA19-24