

Saarstein Riesling QbA 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 Riesling harvest began on October 7 and was completed on October 21.

Characteristics

 fine aromatic

 ripe fruit, racy acidity

 seafruit, asian cuisine, salads

Facts

Grape Variety	Riesling
Terroir	Grapes from younger parts of the Saarstein vineyards, all hand-picked, blue slate soil, south-southwest exposure.
Appellation	Saar



Alcohol	Residual Sugar	Acidity
9 %vol	40.8 g/l	10.4 g/l

Art.No. SA9-24