

Saarstein Pinot Blanc dry 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 Pinot Blanc harvest began on September 25, 10 days later than the previous year.

Characteristics

 white peach, pear.

 fine slate minerality, fresh, lean body.

 white meat, pasta

Facts

Grape Variety	Pinot Blanc
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
11.5 %vol	2.5 g/l	6.6 g/l



Art.No. SA13-24