

Schloss Saarstein Riesling Alte Reben dry 2017




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

Due to a warm March and April the buds came out early. April 22nd, we had a cold night with temperatures of -4 degrees which destroyed more than 60 % of the young leaves. A warm summer followed by humid August and September, which resulted into Botrytis infections. Saarstein Estate started picking very early, at the end of September. A lot of infected grapes were thrown away and the picking was a very hard selection. 2017 offers typical clean Riesling wines with fresh fruit, nice acidity and good balance.

Characteristics

-  exotic aromas of citrus, pineapple, herbal notes of black currant
-  fine minerality, concentrated aroma
-  seafood dishes, white meat, salads

Facts

- Grape Variety** Riesling
- Terroir** Serriger Schloss Saarstein; healthy grapes that grow on grey shale; Saar river shapes the microclimate of the vineyards; deep rooted vines have been planted in 1943 on extreme steep slopes, very low yield to get a more concentrated aroma
- Appellation** Mosel
- Vinifikation** selective hand picking in the vineyards, due to the extreme location. 1943 vines: traditional pole (1,2 acres); 1962 vines: vertical shoot positioned trellis

Alcohol	Residual Sugar	Acidity
13 %vol	3.7 g/l	9.3 g/l

Award

90 points Falstaff



Art.No. SA19-17