

## Saarstein Pinot Blanc 2015


### 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

A mild winter, an early bud break and a hot, dry summer characterize vintage 2015. This year the fall weather was ideal, without the rain and damp conditions of the previous two years to worry about. Picking started on September 29th, with Pinot Blanc, which came in at an ideal must weight and acidity. The Riesling harvest was between October 10th to the 24th, and we brought in grapes up to 100° Oechsle, which will produce a fantastic Spätlese-level, both dry and sweet styles.

### Characteristics

 white peach, pear

 fine slate minerality, refreshing, slim body

 white meat, pasta

### Facts

Grape Variety	Pinot Blanc
Terroir	Serriger Schloss Saarsteiner vineyard, blue slate soil, 70% south exposure and 30% southwest exposure on steep slopes
Appellation	Saar
Vinification	Whole grape pressing, immediate fermentation in stainless steel

Alcohol	Residual Sugar	Acidity
12.5 %vol	7 g/l	6 g/l



Art.No. SA13-15