



Saarstein Riesling QbA (estate bottled) 2020


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 2020 vintage was characterized by a very long hot and dry summer. Due to a lot of rain in the spring and sufficient humus as a moisture reservoir, the vines survived the summer well. Due to the drought, there was practically no disease pressure and the grapes remained perfectly healthy. The harvest began early, with the Riesling starting as early as September. The must weights were not quite as high as in 2018 and 2019, the acids are similar to 2019. It will be a typical Kabinett vintage with clear, elegant, fresh wines. In the last week of harvest around October 20, the must weights increase in the best sites and up to Auslese accounts all qualities are harvested

Characteristics

 citrus notes, apple

 racy acidity, juicy, tremendous drinkability.

 Cajun cuisine, Asian dishes

Facts

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

Alcohol	Residual Sugar	Acidity
8.5 %vol	44.4 g/l	7.5 g/l

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