

Schloss Saarsteiner Riesling Kabinett 2016




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

After a mild winter we had an early and wet spring, which brought diseases like downy mildew. Many of the grapes were affected resulting in a small harvest. Summer and autumn brought perfect conditions with high temperatures and very dry weather. Saarstein Estate started picking the Pinot Blanc grapes in the last week of September and Riesling on the 10th of October. Harvest was finished the last week of October. The average Oechsle level was the highest they ever had but the yield was one of the lowest. The young wines are extremely intense in taste, very fruity and perfectly balanced.

Characteristics

-  citrus, lime and grapefruit aromas
-  fine acidity, stony mineral notes
-  sweet-sour dishes, Asian cuisine

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarsteiner vineyard, blue slate soil, exposure: 70% south / 30% southwest facing steep slope
Appellation	Mosel
Vinifikation	Vertical shoot positioned trellis.

Alcohol	Residual Sugar	Acidity
8 %vol	51.2 g/l	9.4 g/l

