

Steinberger 'Crescentia' Riesling Kabinett 2018




Produzent

Im Jahre 1136 von Zisterziensermönchen gegründet, bewirtschaftet das Kloster Eberbach heute knapp 238 ha der bekanntesten Lagen im Anbaugebiet Rheingau.

Jahrgangsbericht

The 2018 vintage has been an unusual year for Germany. High temperatures combined with a long period of no rain fall caused a faster maturing of grapes. Kloster Eberbach started harvesting August 16th at the Hessische Bergstrasse with Pinot Grigio. The earliest Riesling was harvested in Hochheim towards the end of August. Harvesting has never been easier since there was NO onset of fungal diseases throughout harvest from Mid-August until the end of October. It was a very healthy grape harvest. By mid September some Rieslings were already showing 100 Oechsle. 2018 vintage exhibits intensive aromas and flavours for whites, low acidity levels and dark red wines with smooth and balanced tannin structure.

Charaktereigenschaften

-  fine citrus aroma
-  Fruity sweetness with harmonious acidity. Perfectly balanced
-  fruity desserts, goat cheese

Fakten

Rebsorte	Riesling
Terroir	Steinberger (monopole), Sandy loess-loam soil with stony slate soil in the upper part, south to south-west exposure, facing slope
Appellation	Rheingau
Vinifikation	Single bow

Alkoholgehalt in %Vol	Restsüße in g/l	Säuregehalt in g/l
8.9 %	64 g/l	6.6 g/l

