

Schloss Saarsteiner Riesling Auslese Gold Cap Restsüß 2007




Produzent

Schloss Saarstein liegt auf einem steil abfallenden Hügel aus grauem Schiefer, umgeben von den 11 Hektar großen Weinbergsanlagen, mit Blick auf die Saar. Das Gut mit "Château-Charakter" wird von Christian Ebert allein geführt.

Jahgangsbericht

The vintage 2007's success story started in April with hot summer temperatures. Flowering happened about 4 weeks ahead of average development. A warm summer with enough rain provided water for the plants with no harm for the grapes. Autumn was perfect with hot days and cold nights, therefore the wines have beautiful aromas and a fresh, high mineral structure. Riesling harvest started 2 weeks ahead. Because of the cool nights there was no hurry, only a little bit of botrytis and we could take our time to pick the grapes by hand (98% healthy grapes.)

Charaktereigenschaften

-  ripe stonefruit aroma
-  fine minerality, crisp acidity, longlasting aftertaste
-  dessert wine, blue cheese

Fakten

- Rebsorte Riesling
- Terroir vineyard: Serriger Schloss Saarsteiner, blue slate soil, south exposure
- Appellation Mosel
- Vinifikation selective hand picking, 1943 old vines, vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
7 %vol	111.5 g/l	9.6 g/l



Art.Nr. SA6H-07