

Saarstein Pinot Blanc 2017




Produzent

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

Jahrgangsbericht

Due to a warm March and April the buds came out early. April 22nd, we had a cold night with temperatures of -4 degrees which destroyed more than 60 % of the young leaves. A warm summer followed by humid August and September, which resulted into Botrytis infections. Saarstein Estate started picking very early, at the end of September. A lot of infected grapes were thrown away and the picking was a very hard selection. 2017 offers typical clean Riesling wines with fresh fruit, nice acidity and good balance.

Charaktereigenschaften

-  mix of tropical and stone fruits
-  elegant and juicy on the palate with a balanced acidity
-  pasta, white meat, salads

Fakten

Rebsorte	Pinot Blanc
Terroir	Serriger Schloss Saarsteiner vineyard, blue slate soil, exposure: 70% south and 30% southwest facing steep slope
Appellation	Mosel
Vinifikation	Vertical shoot positioned trellis.

Alkoholgehalt	RestsüÙe	Säuregehalt
12 %vol	5.9 g/l	7.4 g/l



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