

Schloss Saarsteiner Riesling Kabinett 2017




Produzent

Schloss Saarstein liegt auf einem steil abfallenden Hügel aus grauem Schiefer, umgeben von den 11 Hektar großen Weinberglagen, 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

-  citrus, lime, grapefruit
-  ripe acidity, stony mineral notes
-  sweet-sour dishes

Fakten

Rebsorte	Riesling
Terroir	Serriger Schloss Saarsteiner, blue slate soil, South-southwest exposure
Appellation	Mosel
Vinifikation	Vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
8 %vol	40 g/l	9.9 g/l



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