

## Schloss Saarsteiner Riesling Spätlese 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, pineapple, black currant
-  fresh and elegant acidity, racy with mineral notes
-  spicy and fruity dishes, Asian cuisine

### Fakten

Rebsorte	Riesling
Terroir	Serriger Schloss Saarstein; healthy grapes that grow on grey shale; Saar river shapes the microclimate of the vineyards; 1943 old vines
Appellation	Mosel
Vinifikation	selective hand picking in the vineyards, due to the extreme location, vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
8 %vol	62.6 g/l	12 g/l



Art.Nr. SA3-17