

Schloss Saarsteiner Riesling Kabinett 2016




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

After a mild winter we had an early and wet spring, which brought diseases like downy mildew. Many of the grapes were affected resulting in a small harvest. Summer and autumn brought perfect conditions with high temperatures and very dry weather. Saarstein Estate started picking the Pinot Blanc grapes in the last week of September and Riesling on the 10th of October. Harvest was finished the last week of October. The average Oechsle level was the highest they ever had but the yield was one of the lowest. The young wines are extremely intense in taste, very fruity and perfectly balanced.

Charaktereigenschaften

-  citrus, lime and grapefruit aromas
-  fine acidity, stony mineral notes
-  sweet-sour dishes, Asian cuisine

Fakten

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

Alkoholgehalt	Restsüße	Säuregehalt
8 %vol	51.2 g/l	9.4 g/l



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