

Saarstein Riesling QbA (estate bottled) 2017




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.

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

-  fruity, lively
-  elegant slaty steeliness
-  sweet-sour or spicy dishes, smoked salmon

Fakten

- Rebsorte Riesling
- Terroir Grapes from younger parts of the Saarstein Vineyards, all hand-picked, blue slate soil, south-southwest exposure
- Appellation Mosel
- Vinifikation vertical shoot positioned trellis.



Alkoholgehalt	Restsüße	Säuregehalt
9.5 %vol	37.4 g/l	9.3 g/l

Art.Nr. SA9-17