

Saarstein Pinot Blanc 2018




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

Grapes in the Mosel looked picture-perfect at harvest! Volume estimates were satisfying, especially as there had been roughly a third less the previous year. As in the other regions, vine development was well ahead of the average and picking started as early as August for the early-ripening varieties and mid-September for Riesling. The rain in September, thanks to the cool nights did not lead to rot, increased the yield and contributed to the remarkable harvest volumes.

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 / 30% southwest facing steep slope
Appellation	Mosel
Vinifikation	Vertical shoot positioned trellis.

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	8.2 g/l	5.9 g/l



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