

Schloss Saarstein Riesling Alte Reben Trocken 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.

Jahgangsbericht

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

-  exotic aromas of citrus, pineapple, herbal notes of black currant
-  fine minerality, concentrated aroma
-  seafood dishes, white meat, salads

Fakten

- Rebsorte** Riesling
- Terroir** Serriger Schloss Saarstein; healthy grapes that grow on grey shale; Saar river shapes the microclimate of the vineyards; deep rooted vines have been planted in 1943 on extreme steep slopes, very low yield to get a more concentrated aroma
- Appellation** Mosel
- Vinifikation** selective hand picking in the vineyards, due to the extreme location. 1943 vines: traditional pole (1,2 acres); 1962 vines: vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
13 %vol	3.7 g/l	9.3 g/l

Prämierungen

90 points Falstaff



Art.Nr. SA19-17