

Schloss Saarstein Riesling Alte Reben Trocken 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.

Jahgangsbericht

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

-  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



Alkoholgehalt	Restsüße	Säuregehalt
13 %vol	9.9 g/l	7.3 g/l

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