

Schloss Saarsteiner Riesling Eiswein Lieblich 2009




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.

Jahgangsbericht

2009 is a very good vintage for Saarstein, perhaps one of the best. The weather conditions were perfect: early flowering, no diseases, no hailstorm, always enough water in the ground, but never too hot and humid. Autumn was fantastic, with dry weather during the harvest. Each quality level had a high degree of Oechsle. They were able to get Auslese Goldkapsel, Beerenauslese, and on December 18th they picked a small quantity of Eiswein. Only when temperatures in the vineyard are below 17° Fahrenheit, an Eiswein can be produced.

Charaktereigenschaften

-  concentrated fruit bouquet
-  elegant, crisp dessert wine, long finish
-  soft cheeses, fruit desserts, patés

Fakten

Rebsorte	Riesling
Terroir	Serriger Schloss Saarsteiner, blue slate soil, south exposure, 1943 old vines
Appellation	Mosel
Vinifikation	selective hand picking, vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
7.5 %vol	190.5 g/l	10 g/l

Prämierungen

- 95pts - Wine Enthusiast
- 92pts - Stephen Tanzer/Jan 11
- 89pts - Robert Parker/Jan 11



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