Schloss Saarsteiner Riesling Trockenbeerenauslese 2005

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.

Jahrgangsbericht

Bud break and blossoming started the season off comparable with vintage 2004. A warm July fostered the development of the grapes, but a little cooler August slowed the ripeness down again. Marvelous weather in September and a golden October brought them grapes with a surprisingly high quality. Riesling lovers will adore these wines. Vintage 2005 combines both positive aspects of the previous vintages: the high ripeness of 2003 in combination with the typical vibrant Riesling acidity of vintage 2004.

Charaktereigenschaften

highly concentrated fruit
elegant sweetness, crisp minerality, long finish
patês, goat cheese, fruit dessert

Fakten

Rebsorte	Riesling
Terroir	Serriger Schloss Saarsteiner, blue slate soil, south exposure, 1943 and 1962 old vines
Appellation	Mosel
Vinifikation	selective hand picking, vertical shoot positioned trellis

Alkoholgehalt	Restsüße	Säuregehalt
5.5 %vol	292.8 g/l	14.4 g/l

Art.Nr. SA17-05

Gebinde 0,38 l