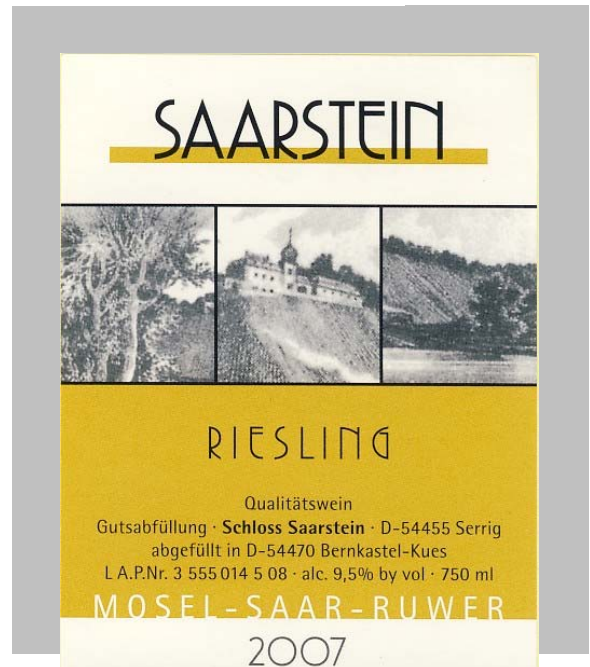


## Weingut Schloss Saarstein – Mosel-Saar-Ruwer



- Wine:** 2007 Saarstein Riesling SA9-07  
 with Stelvin screw-cap closure, Rated 88 points, Wine Spectator, - Daily Wine Pick  
 4\*\*\*\* stars out of 5, - Delta Sky Magazine, 88 points, The Fine Wine Review, Spectator's Top 75  
 Value Riesling
- Producer:** The Saarstein estate is a prestigious monopole site on the Saar river, a tributary of the Mosel. Husband and wife team Christian and Andrea Ebert own and manage the estate; Christian is the winemaker and Andrea does the marketing. The soil is mostly blue Devonian slate that lends a distinct mineral note and steely acidity to the wines. The vineyards are steep and located directly along the river, allowing for morning fog to cool the grapes and allow for slow, healthy maturation. The Eberts focus on Riesling but also produce a small amount of high quality Pinot Blanc.
- Region/ Vineyards:** The Mosel-Saar-Ruwer region is known for the finest Riesling wines in the world. Saar wines are elegant, distinguished by a fine fruity aroma and a pleasant steely acidity.  
 Although the grapes for the QbA do not all come from the monopole site, the vineyards they are grown in are all carefully managed by Christian Ebert.
- Vintage:** At Saarstein flowering happened in May, several weeks ahead of the normal time, but luckily there were no late frosts that could damage the buds. Summer was hot, but with enough rain to ensure correct development of the grapes. August brought cool nights to complement the warm days and allow for a slower maturation.
- Taste Profile:** The flavors and aromas of the Saarstein Riesling grapes are near perfect this vintage: very balanced, with fresh flavors and a high mineral structure.  
 A fresh Riesling with lean flint and citrus flavors, firm, juicy and pleasing. Light floral and tangerine scents and a touch of sweetness balance the mineral acidity.
- Pairings:** Perfect with sweet-sour or spicy dishes of the Asian, Indian and Mexican cuisine, but also fine to enjoy with smoked salmon and trout, pacific cuisine with fruits and light vegetables, Thai food and Sushi, salads, shrimps and lobster.
- Wine** Alc. by Vol.: 9.5 %, residual sugar: 5.09 % (50.9 g/l), acidity: 0.89 % (8.9 g/l)