



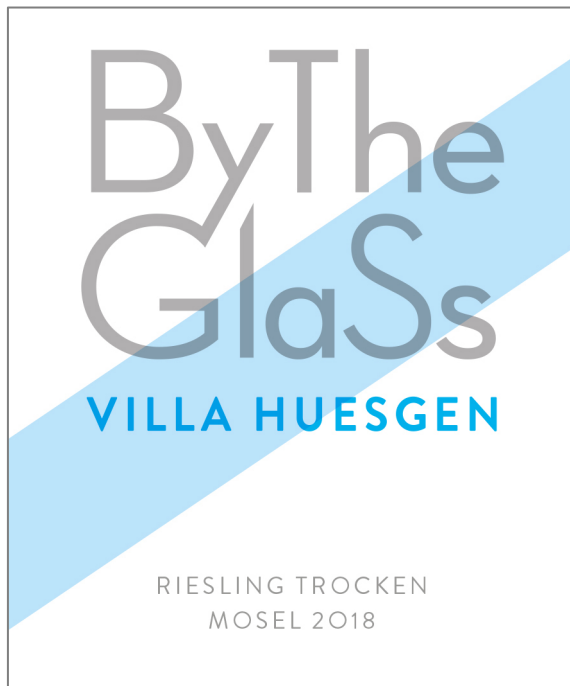
VILLA HUESGEN

FACT SHEET

2018 ByTheGlass Riesling trocken

Region: Die Schiefersteillagen der Mosel, das besondere Klima warmer Tage und kühler Nächte verleihen dem Rieslingwein seinen einzigartigen Geschmack. Als bedeutendste Rebsorte der Region erfreut sie sich großer Beliebtheit.

Tasting note: In the nose aromas of juicy fruit like ripe apple and apricot with a hint of lemon. On the palate well balanced with a fresh acidity, elegant fruit and a discreet minerality. Glacéed lemon on the finish. Uncomplicated wine enjoyment and an ideal food partner for every day. Made to enjoy the moment!



Key Facts

Region: Mosel
Grape Variety: 100 % Riesling
Classification: Quality wine dry
Alc: 11,5 % Acidity: 7,3 g/l Sugar: 3,6 g/l
Age of the vines: 10-15 years
Maturation: Stainless steel tanks
Ageing potential: 2 years and more
Food Matches: Ideal with many dishes that are prepared with white wine such as pasta with shell fish.
Drinking temperature: 8-10°C
Formate: 0,75 l + 1,5 l
*Analyse JG 2017

All wines from **VILLA HUESGEN Winery** are pure varietals, are typical for the grape varieties and come from the most picturesque steep slopes of the Mosel. Very gentle processing of the grapes and a controlled fermentation in the cellars guarantee wines with appealing fruit aromas. Uncomplicated wines that are easy and enjoyable to drink at many occasions.