



## VILLA HUESGEN

### FACT SHEET

#### 2015 Traber Würzgarten

#### Riesling Kabinett dry

**Site:** The Traber Würzgarten is located in the heart of the vineyards of Traben-Trarbach. This steep slope which is facing southwest, has a rocky, grey slate soil, produces a refined, aromatic and fruity Riesling. The hand-picked grapes which grow on vines older than 30 years are very ripe when harvested. A low yield makes this wine very racy and elegant. Aromas of quince and apricot are sustained by an alluring acidity and enormous structure, length and finesse.

**Tasting note:** Bright yellow colour with green hue. Expressive nose with slightly reductive start, opening up very well with aroma reminiscent of lime and fresh lemon peel, green peaches and Boskop apple, discreet spiciness with a hint of floral aroma. On the palate well structured with fine fruit and discreet minerality, juicy finish and excellent length.



### KEY FACTS

Vineyard site: Traber Würzgarten  
Grape Variety: 100 % Riesling  
Alcohol: 11,5 % Acid: 7,7 g/l Sugar: 7,9 g/l  
Age of the vines: 30 years  
Classification: Quality wine dry  
Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming  
Vinification: cold fermentation in stainless steel tank, gravity principle, spontaneous fermentation with a longer maceration  
Ageing potential: 5 years plus  
Serving temperature: 8-10°C  
Food Matches: Light game dishes like rabbits, pigeons or pheasants as well as veal and poultry dishes  
Bottle size: 0,75 l

VILLA HUESGEN, which has been founded as a winery and wine shipping company in 1735 is managed by Adolph Huesgen VIII today. The passion for wine has come natural to him. With much idealism and innovative creativity, Adolph Huesgen VIII has rebuilt the family estate in 2005 under the name VILLA HUESGEN. The winery and its wines bear his nonchalantly elegant signature. Due to the motto “Made by happy people” Adolph Huesgen VIII, his family and his team live to project the joy of making wines.