



VILLA HUESGEN

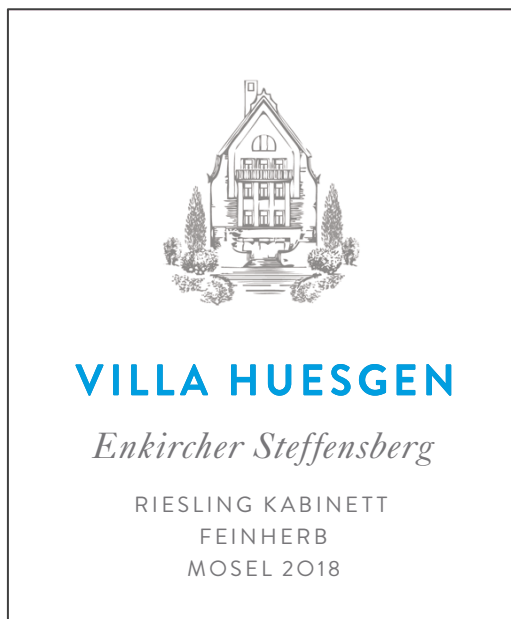
FACT SHEET

2018 Enkircher Steffensberg

Riesling Kabinett semi-dry

Site: The Villa Huesgen Riesling Kabinett feinherb is grown in the Enkircher Steffensberg. The site got the highest classification, according to the 'Prussian Classification of vineyard sites' of 1868'. The slope has a gradient of 50% and is oriented to the South. Its soil consists of copper – red and grey slate, which gives the wine its powerful structure. Only the healthiest and fully ripened grapes are hand picked in small barrels.

Tasting note: The Riesling Kabinett semi-dry has an aromatic nose with expressive fruit like apricot and peach, candied lemons, white lilies and hints of mild herbs. The beautiful balance of sweetness and acidity, delicate and elegant with a nice length makes this Riesling as a classic from the Mosel and an elegant food match.



KEY FACTS

Site: Enkircher Steffensberg
Grape Variety: 100 % Riesling
Alcohol: 11 % Acid: 8,3 g/l Sugar: 21,7 g/l
Age of the vines: 30-50 years
Classification: Special quality wine medium 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: 10 years and more
Serving temperature 6-8 degree Celsius
Food Matches: Great with Asian food like a light Thai curry, Sushi but also nice with ripe cheeses like Brie

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.