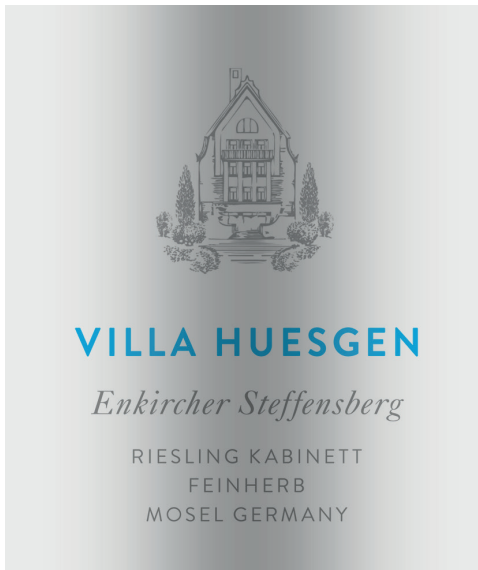


VILLA HUESGEN

FACT SHEET

2023 ENKIRCHER STEFFENSBERG | RIESLING KABINETT SEMI DRY



TERROIR

The vineyard site Enkircher Steffensberg which was rated highest in the Napoleonic-Prussian vineyard classification of 1886. In the steep slopes of this vineyard with its geographic direction direct south you find copper red and grey slate stone which give the wine its powerful structure. All grapes of this wine are hand-picked in small bunches and thus only healthy and fully ripe grapes are used.

TASTING NOTE

Bright golden yellow colour. A light Kabinett, delicately flavoured with zircon, lemon zest, white nectarine and yellow plum. There are also herbal aromas of rosemary and Thai basil. Delicate mineral notes of wet stone in the background. Lots of yellow fruit on the palate, such as ripe apricot, a little pineapple in beautiful balance with an animating acidity for the freshness kick. Mineral finish with very good length.

The **VILLA HUESGEN** estates history in viticulture and wine trade goes back to 1735 and is managed today by Ado Huesgen in the 8th generation. With love for the Mosel region und their steep slate slopes and passion for craftsmanship in nature and cellar, as well as responsibility for nature and next generations, fine and complex wines are formed. Each of them unique and to be enjoyed on any occasion.



KEY FACTS

Grape Variety: 100 % Riesling
Site: Enkircher Steffensberg
Classification: Special quality wine semi sweet
Alc. 11.5 % Sugar: 19.3 g/l Acidity: 5.8 g/l
Age of the vines: 30-50 years
Vineyard cultivation: sustainable farming
Vinification: in stainless steel tanks, spontaneous fermentation with a longer maceration.
Ageing potential: 10 years and more
Food pairing: as an aperitif, with spicy Asian dishes or as a light dessert wine
Format: 0.75 l

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