



VILLA HUESGEN

FACT SHEET

Sekt Riesling brut

Site: Riesling is the most important grape variety on the slate slopes of the Saar, a tributary of the Mosel, where it finds perfect conditions. The wines are of tasty depths and deliver enjoyable pleasure.

Tasting notes: The Sekt shows fine and fruity aromas typical for Riesling with a pleasant fresh acidity and a fine minerality. Nice fizzy aperitif or summer drink. Made to enjoy the moment!



Key Facts

Vineyard site: Wiltinger Scharzberg / Saar
Grape Variety: 100 % Riesling
Alk.: 12 % Säure: 5,6 g/l Zucker: 11g/l
Classification: Quality wine dry
Age of the vines: 20-30 years
Vinification: Tank fermentation
in stainless steel
Ageing potential: 2 years and more
Food Matches: Salty biscuits, strawberries
Drinking temperature: 8-12°C
Bottle size: 0,75 l

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.