



VILLA HUESGEN

*The Art Nouveau
Wine Estate*

MOSEL

The heart of VILLA HUESGEN is the villa - a jewel of Art Nouveau on the Middle Mosel. It combines the elegance and artistic spirit of its era with the values of our winery: inspired by nature, characterised by craftsmanship, open to innovation and imbued with a positive art of living. As a living testimony to our connection with the Mosel region and the history of winegrowing, it reflects the tradition and passion of our family.

A. Huesgen



ADO HUESGEN OWNER OF THE ART NOVEAU WINE ESTATE



THE VILLA IS THE FAMILY'S ANCESTRAL HOME
AND CENTRE OF THE WINE ESTATE.

THE VILLA AS A SYMBOL OF TIMELESS VALUES

Villa Huesgen was built in 1904 to designs by the renowned Berlin Art Nouveau architect Bruno Möhring for the vineyard owner and wine wholesaler Adolph Huesgen V. (1855-1949). Wine as a cultural and natural asset becomes the architectural leitmotif of Möhring's Villa Huesgen. Möhring also designed the villa's interiors and park, between the vineyards and the river, as a total work of art. In keeping with the timeless philosophy of Art Nouveau, the fusion of life, craftsmanship, regional identity and nature unfolds here in beautiful elegance. The villa and park are now listed buildings and are the centre of the wine estate.





FAMILY TRADITION SINCE 1735



ADO HUESGEN VIII.

DEEPLY ROOTED AND AT HOME IN THE WORLD

The traditional family business, founded in 1735, is now managed by Ado Huesgen VIII. The Mosel native and cosmopolitan has a passion for wine in his blood - connected to nature and the endeavour to bring it to life in his wines. His casually elegant style characterises the company and is reflected in the wines, which are created in harmony with the environment and tradition. With a visionary eye, he combines heritage and innovation to create wines with cultural value - authentic, sustainable and unique.



VILLA HUESGEN TASTING ROOM

WINE CULTURE & ENJOYMENT WITH ALL THE SENSES

By combining tradition and innovation, the winery has not only established itself as a producer of excellent wines, but also as a cultural venue that has become a centre for wine tastings and cultural events alongside the family's home. The results of the consistent work in the vineyard and cellar can be tasted and savoured in the rooms of the villa.

VILLA HUESGEN is an open house and invites you to spend time together. In an ambience full of beauty and aesthetics, where it seems as if the details were created by nature itself and not by man.





INSPIRED BY NATURE - MADE BY HAPPY PEOPLE

Behind the fine, complex wines that authentically reflect the terroir of the Mosel region is an experienced team of quality enthusiasts who share a passion and dedication for expressive wines. Cellar master Edgar Schneider is a master of his trade in the truest sense of the word, merging tried and tested traditional craftsmanship with natural work in the vineyard and modern oenological cellar technology. A love of the region, working in and with nature, enthusiasm for the product and the associated positive attitude to life characterise the 'happy people'.



TRABEN-TRARBACH

A UNIQUE TERROIR FOR GREAT MOMENTS OF PLEASURE

The Mosel wine-growing region is one of the oldest and most renowned wine regions in Europe. Steep vineyards, slate soils and a special microclimate allow the grapes to ripen slowly and evenly and offer excellent conditions for the cultivation of first-class wines.

The cool climate and the mineral-rich slate soils characterise the balanced and complex VILLA HUESGEN wines with their characteristic freshness, delicate acidity and fine minerality. VILLA HUESGEN creates complex wines from the best vineyards on the Mosel, which inspire the world with their elegance, longevity and exceptional finesse.



STEEP SLATE SLOPE ENKIRCHER ZEPPWINGERT



VILLA HUESGEN - VITICULTURE IN HARMONY
WITH MAN, NATURE AND ART

VILLA HUESGEN wines are produced with respect for nature and an awareness of future generations. A central element of viticulture is the natural, spontaneous greening of the vineyards, which helps to maintain soil fertility. It creates habitats for insects, protects the soil from UV radiation and reduces erosion caused by rain and wind. The steep slopes are cultivated organically and exclusively by hand. VILLA HUESGEN combines traditional viticulture with modern environmental awareness - fair, green and future-orientated.



SLOW, CAREFUL, UNIQUE: THE PATH TO
WINES FULL OF CHARACTER

VILLA HUESGEN relies on traditional craftsmanship and sustainable methods for its minimalist, natural winemaking in order to preserve the character of the grapes as much as possible.

In addition to the precise care of the vines, selective harvesting, sometimes in several stages, is one of the most important prerequisites for quality work during vinification. Fermentation is predominantly spontaneous with natural wild yeasts. Long maturation on the lees and ageing in stainless steel tanks, French oak barrels or traditional Stockinger wooden barrels allow the wines to harmonise naturally.

VILLA HUESGEN PRODUCT RANGE



GRAND CRU WINES

SINGLE VINEYARD WINES

ESTATE WINES

COLLECTION

A TERROIR THAT CHARACTERISES UNMISTAKABLE FLAVOUR

The unique combination of steep and steeply sloping sites, slate soils and sun exposure combined with the grape variety give the VILLA HUESGEN wines their unmistakable character.

TRABENER WÜRZGARTEN

With a slope gradient up to 44% and a west-facing aspect, this site has a loose blue-grey slate. These wines are characterised by distinctly smoky and herbal notes.

ENKIRCHER STEFFENSBERG

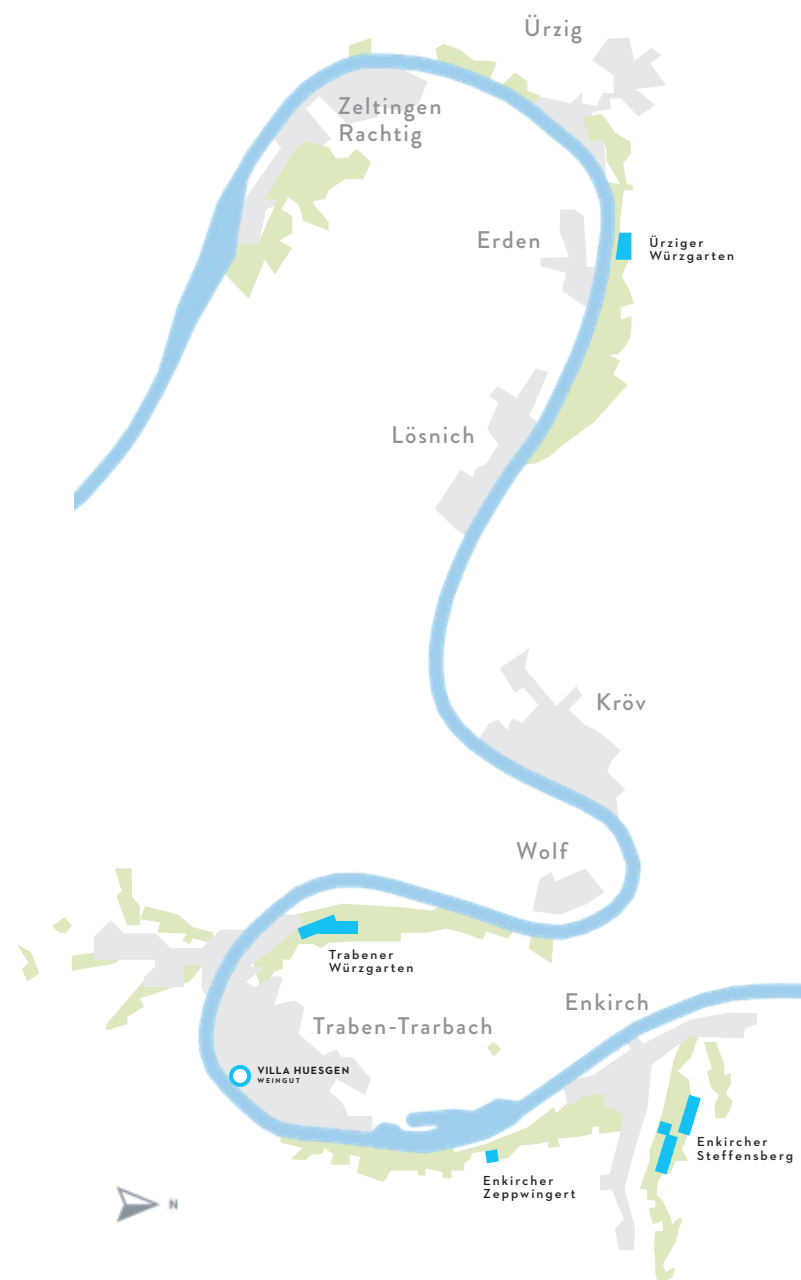
With a slope up to 38% and a south-facing aspect, this site offers the vines optimal exposure to the sun. The deep soil, consisting of ferruginous red and grey slate, gives the wines their powerful structure and elegance.

ENKIRCHER ZEPPWINGERT

This steep and terraced site, with a slope gradient up to 51%, has a quartzite-rich and ferruginous grey slate soil. The vines, which are over 55 years old and have uncrafted roots, produce unique and complex Riesling wines.

ÜRZIGER WÜRZGARTEN

This Grand Cru site is one of the most famous sites on the Mosel with its copper-red slate soil of volcanic origin. With a south to east orientation and a slope gradient up to 69%, it produces exotic, spicy wines with elegant acidity, expressive site character and special ageing potential.





ALTE REBEN | ENKIRCHER STEFFENSBERG | RIESLING UNGRAFTED DRY

Mineral and complex. A Riesling with depth and class.

Grape variety	100 % Riesling
Classification	Prädikatswein dry
Site	Steep slope Enkircher Steffensberg
Soil	Grey and red, more iron-rich slate
Exposure	South with a slope up to 38%
Training system	Vertical shoot positioning and single pole education
Age of vines	Over 60 years, ungrafted
Vineyard cultivation	Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, hand-picking of 'more mature core' and healthy grapes
Vinification and aging	Grape adapted maceration times, spontaneous fermentation and maturation over 10 months in 2,400 l wooden barrels, vegan
Tasting notes	COLOR: shimmering golden-yellow with greenish reflections NOSE: ripe, yellow fruits, notes of apricots and mirabelle plums, juicy peaches and aromatic herbs with a hint of candied citrus peel PALATE: dense, elegant ripe fruit, piquant herbal notes paired with animating acidity, very good length with salty minerality
Aging potential	10 years plus
Serving temperature	8-12° C
Food pairing	Light meat dishes or cheese like Parmesan and Manchego
Formats	0.75 l / 1.5 l / 3.0 l





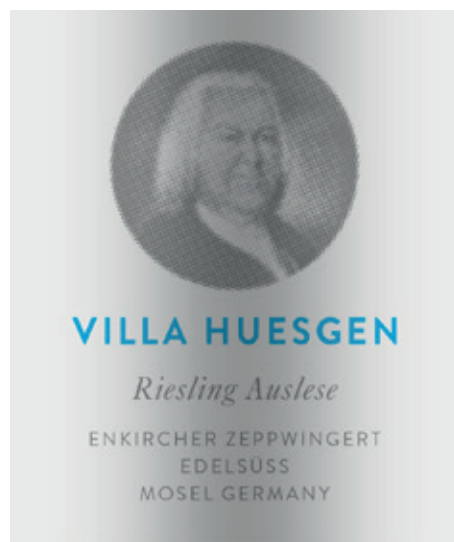
VILLA HUESGEN GRAND CRU WINES



ÜRZIGER WÜRZGARTEN | RIESLING DRY | OLD VINES

Exotic, spicy and of great depth. Elegant food companion.

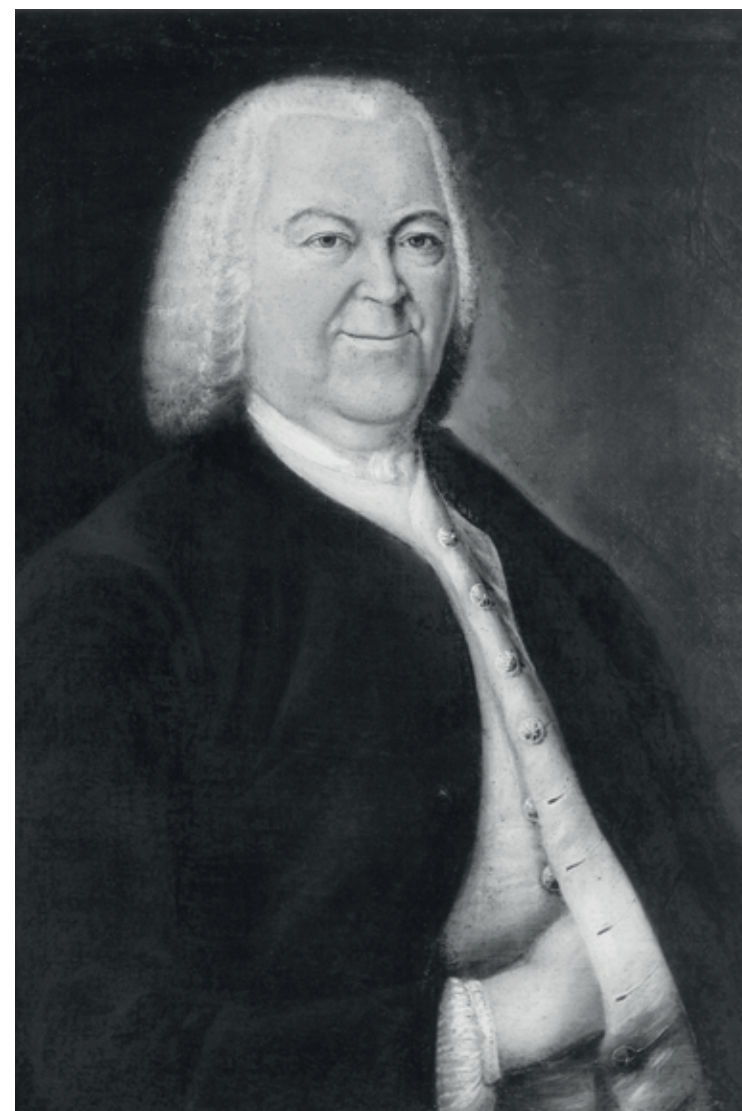
Grape variety	100 % Riesling
Classification	Prädikatswein dry
Site	Steep slope Ürziger Würzgarten
Soil	Red, ferruginous volcanic and slate soil
Exposure	South to east-south-east with a slope up to 69%
Training system	Single pole education and vertical shoot positioning
Age of vines	Over 40 years
Vineyard cultivation	Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, hand-picking of fully ripe and healthy grapes
Vinification and aging	Vintage-adapted maceration times, spontaneous fermentation and maturation over 10 months in 2,400 l wooden barrels, vegan
Tasting notes	COLOR: light golden-yellow with greenish reflections NOSE: fruity flavours such as apricot, nectarine, melon and white flowers. Spicy notes and wet slate PALATE: ripe fruit with beautiful flavour, elegant acidity, very balanced and with a long mineral finish
Aging potential	10 years plus
Serving temperature	8-12° C
Food pairing	Light meat dishes or cheeses
Formats	0.75 l



AUSLESE ENKIRCHER ZEPPWINGERT RIESLING NOBLE SWEET

Dense and complex sweet wine with delicate flavour.

Grape variety	100 % Riesling
Classification	Prädikatswein Auslese noble sweet
Site	Steepest slope Enkircher Zeppwingert
Soil	Quartzite-rich and ferruginous grey slate soil
Exposure	West-south-west with a slope up to 51%
Training system	Single pole education
Age of vines	60-100 years, ungrafted
Vineyard cultivation	Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, selective hand-picking of fully ripe and noble rotten grapes
Vinification	Vintage-adapted maceration times, spontaneous fermentation in stainless steel, vegan
Tasting notes	COLOR: bright yellow with golden reflections NOSE: yellow stone fruit, fine herbal flavour, subtle slate, some flint stone PALATE: luscious sweetness of exotic fruits combined with crisp acidity, well-structured, with good length and a mineral finish
Aging potential	25 years plus
Serving	8-11° C, decant or allow to breathe a little
Food pairing	Pâtes, cheese, dessert
Formats	0.5 l / 1.5 l



JOHANNES HUESGEN, 1697-1762



ENKIRCHER STEFFENSBERG RIESLING KABINETT MEDIUM DRY

Mineral and light. Fine fruity sweetness-acidity interplay.

Grape variety	100 % Riesling
Classification	Prädikatswein Kabinett medium dry
Site	Steep slope Enkircher Steffensberg
Soil	Ferrous, red and grey slate
Exposure	South and a slope up to 38 %
Training system	Vertical shoot positioning
Age of vines	30-50 years, partly ungrafted
Vineyard cultivation	Sustainable and minimalist viticulture, natural greening, hand-picked from fully ripe and healthy grapes
Vinification	Adapted maceration times, spontaneous fermentation in 3,600 l oak barrels, vegan
Tasting notes	COLOR: bright golden-yellow NOSE: lemon, white nectarine, rosemary, Thai basil and mineral notes, some smoke PALATE: juicy yellow fruit, animating acidity, fine minerality with a long finish
Aging potential	10 years plus
Serving temperature	8-11° C
Food pairing	As an aperitif, with Asian dishes, game and potato dishes
Formats	0.75 l



MADEMOISELLE RIESLING SEKT BRUT MÉTHODE TRADITIONELLE

Hand-riddled and aged on the lees for 12 months. Elegant aperitif and food companion.

Grape variety	100 % Riesling
Classification	Sparkling Wine brut Méthode Traditionelle
Site	Steep slope Trabener Würzgarten
Soil	Blue and grey slate
Exposure	West with a slope up to 44%
Training system	Vertical shoot positioning
Age of vines	20-25 years
Vineyard cultivation	Sustainable and minimalist viticulture, natural greening, selective harvested by hand from fully ripe grapes
Vinification and aging	Adapted maceration times, fermentation in stainless steel and barrique, traditional bottle fermentation with yeast storage for over 12 months, vegan
Tasting notes	COLOR: light golden-yellow NOSE: brioche, hazelnut, quince and smoky notes PALATE: powerful, fine sparkling mousse, delicate Riesling fruit, fine herbal flavour. Very good length
Aging potential	5 years plus
Serving temperature	6-8° C
Food pairing	Oysters, langoustines, lobster, fish pies, quiche and carpaccio
Formats	0.75 l / 1.5 l



BLAUSCHIEFER RIESLING DRY

Aromatic, herbal-spicy Riesling with clear mineral notes.

Grape variety	100 % Riesling
Classification	Qualitätswein b.A. dry
Site	Mosel
Soil	Slate slope
Training system	Vertical shoot positioning
Age of vines	20-30 years
Vineyard cultivation	Sustainable and minimalist cultivation, pre-selection and harvest of purely physiologically ripe grapes
Vinification and aging	Fermentation in stainless steel and 3,600 l wooden barrel, vegan
Tasting notes	COLOR: bright yellow with green-golden reflections NOSE: yellow stone fruit, mirabelle, quince, herbs, mint and smoke PALATE: juicy, yellow fruit, animating acidity. Firm with grip, good finish with salty-mineral notes
Aging potential	5 years plus
Serving temperature	8-10° C
Food pairing	Starters and salads, fish and seafood
Formats	0.75 l



SLATE STONE

VILLA HUESGEN ESTATE WINES



WEISSBURGUNDER DRY

Clear, light-coloured fruit, mild acidity, mineral notes. Uncomplicated food companion.

Grape variety	100 % Pinot Blanc
Classification	Qualitätswein dry
Site	Mosel
Soil	Slate
Training system	Vertical shoot positioning
Age of vines	From 20 - 25 years
Vineyard cultivation	Sustainable and minimalist cultivation, hand-picking of healthy and fully ripe grapes
Vinification and aging	Fermentation in stainless steel, vegan
Tasting notes	COLOR: bright yellow with green-golden reflections NOSE: pear, hazelnuts, herbs, white flowers PALATE: creamy and mild with juicy fruit, elegant minerality and herbal-spicy finish
Aging potential	2 years plus
Serving temperature	7-9° C
Food pairing	Vegetable dishes, grilled dishes such as fish and poultry
Formats	0.75 l

VILLA HUESGEN ESTATE WINES



PINOT NOIR ROSÉ DRY

A rosé with mild acidity, fine minerality and expressive fruit.

Grape variety	100 % Pinot Noir
Classification	Qualitätswein dry
Site	Mosel
Soil	Slate
Training system	Vertical shoot positioning
Age of vines	15-20 years
Vineyard cultivation	Sustainable and minimalist viticulture, selective hand-picking of healthy and fully ripe grapes
Vinification and aging	Pressed after brief contact with the skins, fermentation in stainless steel, vegan
Tasting notes	COLOR: bright pink NOSE: red berries, citrus notes and herbs PALATE: delicately fruity, slightly creamy, mild acidity and herbal-spicy finish
Aging potential	2 years
Serving temperature	8-11° C
Food pairing	Mediterranean cuisine, seafood
Formats	0.75 l



CHARDONNAY DRY

Aromatic, spicy, slightly creamy food companion with pronounced minerality.

Grape variety	100 % Chardonnay
Classification	Qualitätswein dry
Site	Trabener Würzgarten
Soil	Blue and grey slate
Exposure	West
Training system	Vertical shoot positioning
Age of vines	20-30 years
Vineyard cultivation	Sustainable and natural viticulture, selective hand-picking of purely physiologically ripe grapes
Vinification and aging	Fermentation in stainless steel, in 225 l barriques, matured for over 10 months, vegan
Tasting notes	COLOR: light golden yellow NOSE: green and yellow apple, melon, citrus fruits, candied lemon peel, ginger, spices PALATE: medium-bodied, citrus, apple, nutty, mineral, taut acidity, good length with a mineral finish
Aging potential	5 years plus
Serving temperature	8-10° C
Food pairing	Seafood
Formats	0.75 l



PINOT NOIR DRY

Fruit and spice. Harmonious, elegant Pinot Noir with depth. Limited Edition.

Grape variety	Pinot Noir
Classification	Qualitätswein dry
Site	Enkircher Steffensberg
Soil	Ferrous, red and grey slate
Exposure	South with a slope up to 38 %
Training system	Vertical shoot positioning
Age of vines	10-20 years
Vineyard cultivation	Sustainable and minimalist cultivation, natural greening, selective hand-picking of fully ripe and healthy grapes, destemming and reselection of the grapes
Vinification and aging	Spontaneous fermentation, 15 months in French barriques, vegan
Tasting notes	COLOR: garnet red NOSE: red current, strawberry, herbs, smoke PALATE: sweet fruit, red berries, some chocolate, herbs, fresh acidity, silky tannin, fine spicy finish
Aging potential	5 years plus
Serving temperature	14-16° C, decant or allow to breathe a little
Food pairing	Light vegetable dishes, soft cheese
Formats	0.75 l



BY THE GLASS RIESLING DRY

Fresh and fruity. Uncomplicated Riesling enjoyment. Glass by glass.

Grape variety	100 % Riesling
Classification	Qualitätswein b.A. dry
Region	Mosel
Soil	Slate
Age of vines	10-15 years
Vinification	Stainless steel
Tasting notes	COLOR: bright yellow with green reflections NOSE: apricot and lemon, white blossoms PALATE: good balance of fine fruit, fresh acidity and minerality
Aging potential	2 years plus
Serving temperature	7-9° C
Food pairing	Dishes, which are prepared with white wine, like pasta with sea food
Formats	0.75 l / 1.5 l



RIESLING SEKT BRUT WILTINGER SCHARZBERG / SAAR

Delicately fruity and mineral. A sparkling wine for many occasions.

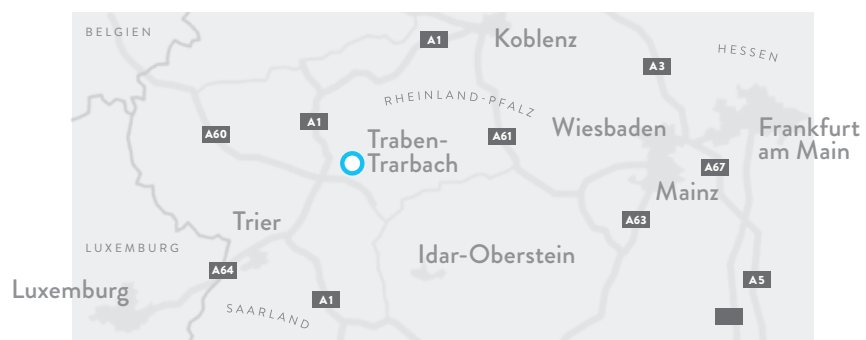
Grape variety	100 % Riesling
Classification	Sparkling Wine brut
Site	Wiltinger Scharzberg / Saar
Soil	Slate
Age of vines	20-30 years
Vinification and aging	Tank fermentation
Tasting notes	COLOR: bright pale yellow with green reflections NOSE: yellow apples, lemon zest and white flowers PALATE: fine sparkling, dense mousseux. Good balance of delicate fruit sweetness, minerality and fresh acidity
Aging potential	2 years plus
Serving temperature	8-12° C
Food pairing	Savoury pastries, strawberries, peaches
Formats	0.75 l

PRACTICAL INFORMATION

Wine tastings: information and
booking at villahuesgen.com/contact

Visit to the wine shop: by telephone
appointment +49 6541 812 346

DIRECTIONS



VILLA HUESGEN SOCIAL MEDIA



Facebook.com/VillaHuesgen
Instagram.com/villahuesgen1735
Youtube.com/@villahuesgenwinery908

MEMBER OF



WINERY WITH THE VILLA

Inspired by nature - Made by happy people

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