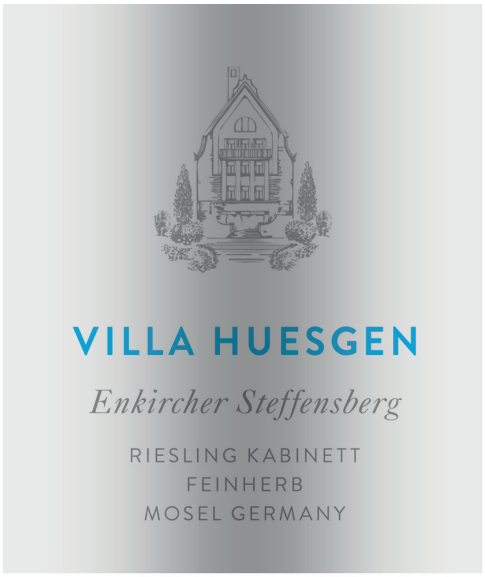
VILLA HUESGEN

FACT SHEET

2024 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

Color: bright golden yellow
Nose: Lemon, white nectarine, rosemary, Thai basil and mineral notes, some smoke
Palate: Juicy, playful yellow fruit, animating acidity, fine minerality with a long finish

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 craftmanship 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.*

FAIR'N GREEN

KEY FACTS

Grape Variety: 100 % Riesling
Site: Enkircher Steffensberg
Classification: Special quality wine medium dry
Alc. 9.5 % Sugar: 22.3 g/l Acidity: 7.4 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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