

VILLA HUESGEN

LIMITED EDITION

Huesgen & Margan Collaboration 2019 Trabener Würzgarten Riesling dry

Nine generations of German grape growing have met one generation of Australian winemaking to make this intriguing Mosel Riesling. A friendship over continents stretching back almost 40 years has resulted in a collaboration of limited production. Using German handcrafted viticulture and handpicked at optimum ripeness before using Australian winemaking.

MARGAN FAMILY WINES are all Estate Grown and Estate Made in the Broke Fordwich region of the Hunter Valley, Australia. The business was established in 1996 and is owned and operated by Lisa and Andrew Margan who are proud to have over 100 hectares of quality

vineyards, a state of the art winery and striking cellar door and Margan restaurant as part of their onsite wine tourism operations.

Margan is a red 5 star winery rated by James Halliday Wine Companion for the last eight consecutive years, as well as being awarded Hall of Fame for Best Winery at the NSW & Hunter Tourism Awards 2015 and Andrew Margan won Viticulturalist of the Year 2015. www.margan.com.au

VILLA HUESGEN, which was founded as a wine estate and wine trading company in 1735 is today managed by Ado Huesgen VIII. 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 estate and its wines bear his nonchalantly elegant signature. Due to the motto “Made by happy people” Ado Huesgen VIII, his family and his team live the joy of making wines.



KEY FACTS

Grape Variety: 100 % Riesling

Vineyard site: Trabener Würzgarten

Classification: Quality wine dry

Alc.: 12 %

Acid.: 7,6 g/l Res. Sugar 7 g/l

Age of the vines: 20-30 years

Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming

Vinification: Using modern Australian winemaking techniques. Hand picked fruit cold settled and only clear juice was used for the fermentation. Natural yeast to ferment the wine to dryness. Bottled early to maintain its vibrant fruit characters.

Ageing potential: 5 years plus