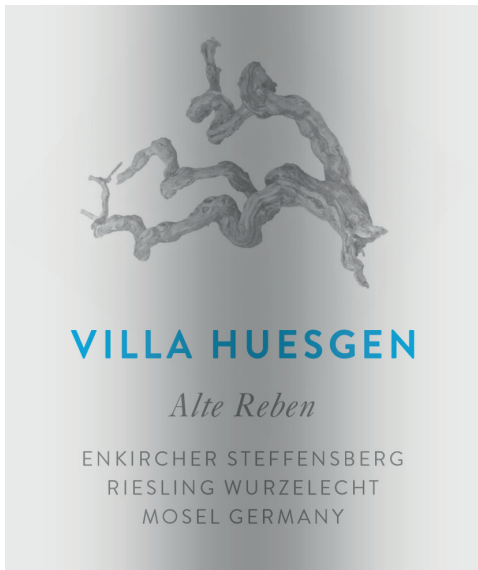


VILLA HUESGEN

FACT SHEET

2020 ALTE REBEN RIESLING | ENKIRCHER STEFFENSBERG



SITE

Villa Huesgen Alte Reben Riesling ungrafted grows in the Enkircher Steffensberg, a vineyard which was highest rated by the Prussian vineyard classification from 1866. In this site with partly over 50 % steep slope angle and facing direct south we find copper red and grey slate stone that gives the wine its powerful structure. The grapes from this wine come from more than 120 year old ungrafted vines. The loose and small berries in the grape bunch give the wine a special intensity and elegance.

TASTING NOTE

Elegant, distinctive nose of vineyard peach, pineapple, orange blossoms and lemon zest. On the palate juicy fruit and fresh acidity. Forceful with depth and length. A delicate wine for special occasions.

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 and 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
Alc. 10.5 % Acidity: 6.0 g/l Sugar: 14.9 g/l
Age of vines: up to over 120 years
Vinification: cold fermentation in stainless steel tanks,
Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming
Vinification: in a 2,000 liters wooden barrel, gravity flow principle
Ageing potential: 10 years and more
Food Matches: Light meat dishes or cheeses like Manchego or Parmesan.
Serving temperature: 8-10°C
Bottle Size: 0.75 l

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