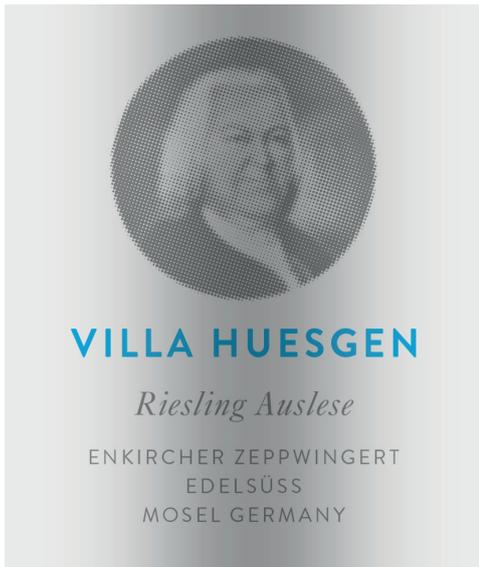


VILLA HUESGEN

FACT SHEET

2020 AUSLESE RIESLING NOBLE SWEET | ENKIRCHER ZEPFWINGERT



SITE

The single vineyard (“Winger” meaning wine garden is the oldest German terms for a piece of land cultivated with vines) is located in the Starkenburger hills and is marked by a very quartzite soil rich of iron. The steepest slope is directed south and its vineyards consist mostly of especially old ungrafted vines with small yields. They produce powerful Riesling wines with great expression.

TASTING NOTE

Distinctive and clear nose of ripe stone fruit, exotic fruit, honey, white flowers and herbs. Nicely balanced palate with a fine sweetness and a crisp acidity. Complex with depth, creamy texture and a long aftertaste. Elegant and exclusive food partner, especially desert wine.

KEY FACTS

Grape Variety: 100 % Riesling

Site: Enkircher Zepfwingert

Classification: Special quality wine Auslese

Alc. 8.5 % Acidity: 6.8 g/l Sugar: 86.2 g/l

Age of vines: 30 - over 100 years old

Vinification: cold fermentation in stainless steel tanks, gravity flow principle, spontaneous fermentation with a longer maceration

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

Ageing potential: 25 years and more

Food Matches: Perfect with Foie Gras, ripened blue cheese and with desserts

Serving temperature: 8-10°C

Bottle Size: 0,5 l

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 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.



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