

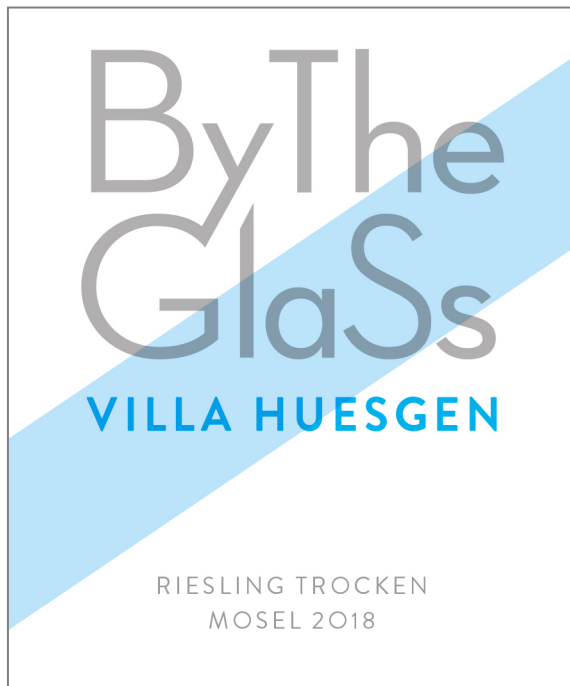


## VILLA HUESGEN

### FACT SHEET 2018 ByTheGlass Riesling dry

**Region:** The steep slate slopes of the Mosel and the special climate of warm days and cool nights gives this Riesling wine its unique taste. Being the most important grape variety of the region it enjoys great popularity.

**Tasting note:** In the nose aromas of juicy fruit like ripe apple and apricot with a hint of lemon. On the palate well balanced with a fresh acidity, elegant fruit and a discreet minerality. Glacéed lemon on the finish. Uncomplicated wine enjoyment and an ideal food partner for every day. Made to enjoy the moment!



#### Key Facts

Region: Mosel  
Grape Variety: 100 % Riesling  
Classification: Quality wine dry  
Alc: 11,5 % Acidity: 7,3 g/l Sugar: 3,6 g/l\*  
Age of the vines: 10-15 years  
Maturation: Stainless steel tanks  
Ageing potential: 2 years and more  
Food Matches: Ideal with many dishes that are prepared with white wine such as pasta with shell fish.  
Drinking temperature: 8-10°C  
Bottle size: 0,75 l + 1,5 l  
\*Analyse JG 2017

All wines from **VILLA HUESGEN Winery** are pure varietals, are typical for the grape varieties and come from the most picturesque steep slopes of the Mosel. Very gentle processing of the grapes and a controlled fermentation in the cellars guarantee wines with appealing fruit aromas. Uncomplicated wines that are easy and enjoyable to drink at many occasions.