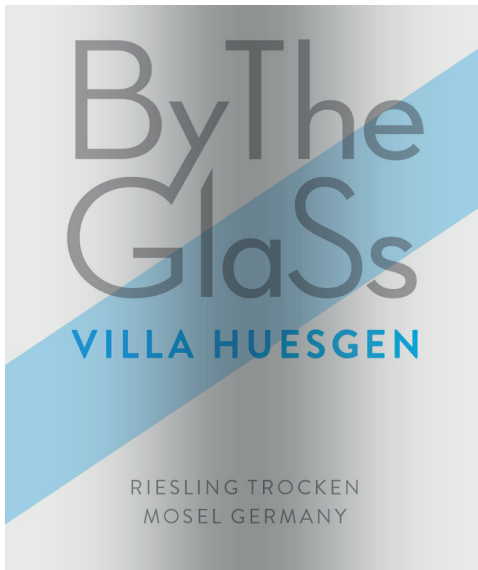


VILLA HUESGEN

FACT SHEET

2021 BY THE GLASS | RIESLING DRY



REGION

The steep slate slopes of the Mosel and the special climate of warm days and cool nights give 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: 11.0 % Acidity: 7.6 g/l Sugar: 4.7 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

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.

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