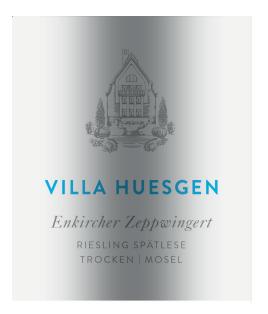
VILLA HUESGEN

FACT SHEET

2023 ENKIRCHER ZEPPWINGERT | RIESLING SPÄTLESE DRY





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 craftmanship 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.



TERROIR

The Grand Cru site Enkircher Zeppwingert is located on the Starkenburg slope with a west-south-west orientation. The steepest and most terraced site with a slope of up to 51% has a quartzite-rich and ferruginous grey slate soil with very high heat storage. The vines, which are over 55 years old and have no roots, with their low yields produce unique and complex Rieslings. The vineyards are mainly cultivated organically and by hand.

TASTING NOTE

Color: Bright yellow with golden reflections Nose: Ripe, yellow stone fruit, lemon peel, white

flowers, subtle slate, some flint stone

Palate: filigree, well balanced, again yellow stone fruit, quince, star fruit, elegant acidity, mineral

finish

KEY FACTS

Grape Variety: 100 % Riesling Site: Enkircher Zeppwingert Classification: Late Harvest dry

Soil: Quartzite-rich and ferruginous grey slate soil

Exposure: West-South-West Training system: Single pole

Age of vines: 60-100 years, uncrafted

Vineyard cultivation: Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, selective hand-picking of fully ripe

grapes

Vinification and aging: Vintage-adapted maceration times, spontaneous fermentation in stainless steel,

vegan

Alc. 11,5 % Sugar: 4,8 g/l Acidity: 6,6 g/l

Ageing potential: 10 years and more

Serving temperature: 8-12°C

Food pairing: Light meat dishes or cheese

Formats: 0.75 l

WINE INTERNATIONAL ADOLPH HUESGEN E.K.