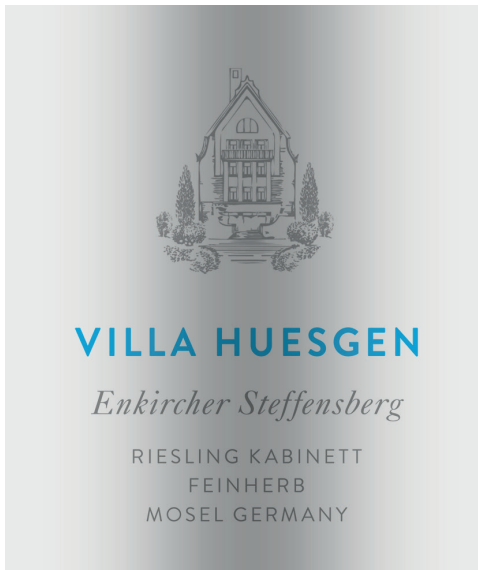


VILLA HUESGEN

FACT SHEET

2021 ENKIRCHER STEFFENSBERG | RIESLING KABINETT MEDIUM DRY



SITE

Riesling Kabinett medium dry comes from the vineyard site Enkircher Steffensberg which was rated highest in the Napoleonic-Prussian vineyard classification of 1886. In the steep slopes of this vineyard with its geographic direction direct south we find copper red and grey slate stone which give the wine its powerful structure. All grapes of this wine are hand-picked in small bunches and thus only healthy and fully ripe grapes are used.

TASTING NOTE

An aromatic nose with expressive fruit like apricot and peach, candied lemons, white lilies and hints of mild herbs. Beautiful balance of sweetness and acidity, delicate and elegant with a nice length. A classic from the Mosel and elegant food match.

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.



KEY FACTS

Grape Variety: 100 % Riesling

Site: Enkircher Steffensberg

Classification: Special quality wine medium dry

Alc. 10.0 % Acidity: 7.8 g/l Sucre: 23.1 g/l

Age of the vines: 30-50 years

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

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

Ageing potential: 10 years and more

Food Matches: Great with Asian food like a light Thai curry, Sushi but also nice with ripe cheeses like Brie.

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