



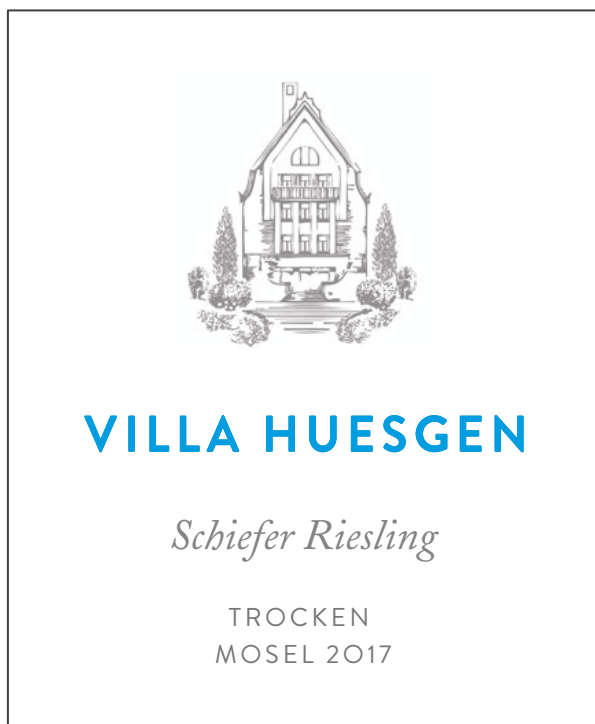
## VILLA HUESGEN

### FACT SHEET

#### 2017 Schiefer Riesling trocken

**Site:** The single vineyard Trabener Würzgarten directly snuggles around the twin town Traben-Trarbach. The soil of this step Mosel slope is a grey slate stone that in certain parts is highly weathered.

**Tasting note:** Villa Huesgen Schiefer Riesling has an elegant nose with defined fruity aromas like mirabelle, apricot and lemon zest. The palate convinces with a fresh acidity, elegant fruit, restrained minerality and beautiful citrus flavor in the background. Medium length with a decent aftertaste. The perfect food match, mineral and dry.



#### Key Facts

Grape Variety: 100 % Riesling  
Vineyard site: Trabener Würzgarten  
Classification: Quality wine dry  
Alc.: 10,5% Säure: 7,5 g/l Zucker: 8 g/l  
Age of the vines: 20-30 years  
Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming  
Vinification: cold fermentation in stainless steel tank, gravity principle, spontaneous fermentation with a longer maceration  
Ageing potential: 5 years plus  
Food matches: Tastes great to light meat and fish dishes, hearty salads or a herb risotto.

**VILLA HUESGEN**, which was founded as a wine estate and wine trading company in 1735 is today managed by Adolph Huesgen VIII. The passion for wine has come natural to him. With much idealism and innovative creativity, Adolph Huesgen VIII has rebuilt the family estate in 2005 under the name VILLA HUESGEN. The estate and its wines bear his nonchalantly elegant signature. Due to the motto “Made by happy people” Adolph Huesgen VIII, his family and his team live the joy of making wines.