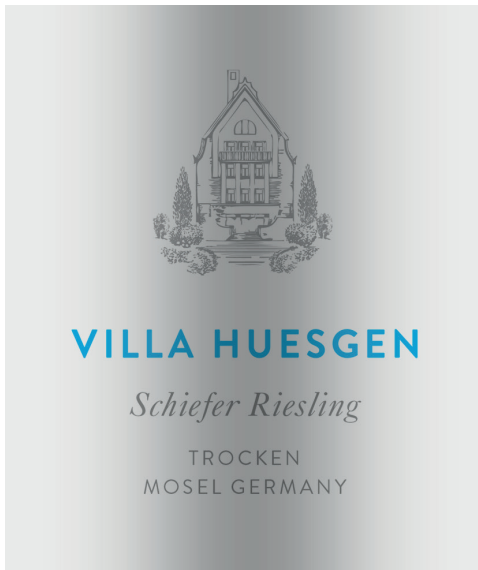


VILLA HUESGEN

FACT SHEET

2021 SCHIEFER RIESLING DRY | TRABENER WÜRZGARTEN



REGION

The single vineyard Trabener Würzgarten snuggles directly around the twin town Traben-Trarbach. The soil of this steep 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.: 11.5 % Acid.: 7.8 g/l Res. Sugar 6.7 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.

Bottle Size: 0.75l

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 and 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.



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