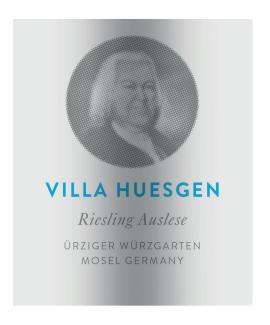
VILLA HUESGEN

FACT SHEET

2023 AUSLESE ÜRZIGER WÜRZGARTEN | RIESLING NOBLE SWEET





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 Ürziger Würzgarten is one of the most famous and unique vineyards of the Moselle, located in the village Ürzig and geologically belongs to the Wittlicher Senke. The deep, stony, copper-red slate soil (Rotliegendes) of volcanic origin is characterised by its good water and heat storage capacity as well as good aeration. The site faces south to east-southeast with a slope of up to 69%.

TASTING NOTE

Bright golden yellow colour. An exotic and complex selection with aromas of lychee, pineapple and citrus. There are also white flowers such as honeysuckle and a hint of vanilla in the background. Lush and creamy on the palate, again with lots of exotic fruit such as ripe mango and pineapple. Great depth. The sweetness is perfectly balanced by a fine, ripe acidity for freshness and vibrancy. Very good length with a spicy finish.

KEY FACTS

Grape Variety: 100 % Riesling Site: Ürziger Würzgarten

Classification: Prädikatswein Auslese

Alc. 8.0 % Sugar: 98.8 g/l Acidity: 6.1 g/l

Age of the vines: over 30 years

Vineyard cultivation: single pole cultivation, hand-

crafted, multiple pre-selection

Vinification: in stainless steel tanks, spontaneous

fermentation with a longer maceration Ageing potential: 25 years and more Food Pairing: pâtés, hard cheese, dessert

Format: 0.5 I