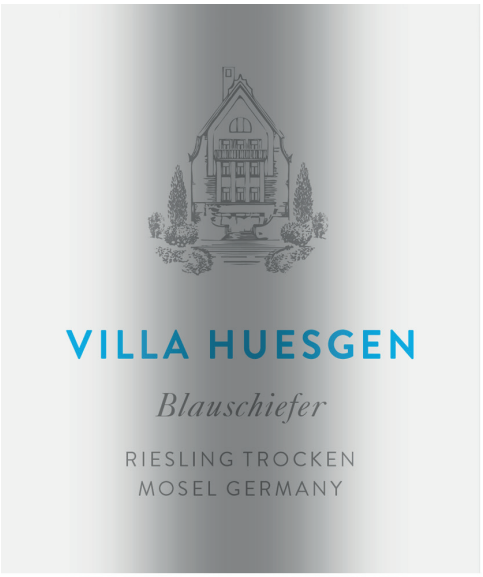
VILLA HUESGEN

FACT SHEET

2025 BLAUSCHIEFER RIESLING DRY





TERROIR

The slate slopes of the Trabener Würzgarten and Enkircher Steffensberg, the optimal sun exposure and the special climate of warm days and cool nights produce this typical local wine. Loose grey and red slate give the wine its mineral structure.

TASTING NOTES

Bright yellow colour with slightly green-golden hue. Aromatic nose with sweet apricots, orange candy, white blossoms and green hazelnuts. Ripe and juicy lemon and lemon zests in the background. On the palate juicy and crisp with fine fruit quoting the nose, discreet slate minerality, fine acidity and a whiff of balancing sweetness. Well-structured with good length.(tasted by tasteTainment)

VILLA HUESGEN – The Art Nouveau Wine Estate. Built in 1904, the Art Nouveau villa on the Middle Moselle is the heart of the traditional VILLA HUESGEN wine estate. Founded in 1735, Ado Huesgen is now the eighth generation to run the winery. The best slate soils produce elegant, long-lasting wines with freshness and minerality. Sustaina-bility, natural winemaking and joie de vivre characterise the mission statement:
Inspired by nature – made by happy people.

KEY FACTS

Region: Middle Mosel
Grape Variety: 100 % Riesling
Alc.: 11.0 % Sugar: 3.1 g/l Acid: 6.8 g/l
Classification: Quality wine dry
Age of vines: 20-30 years
Vineyard cultivation : Minimalist viticulture with natural ground cover, yield limitation, predominant-ly manual labour and selective hand-harvesting.
Vinification and aging: Fermentation in stainless steel and 3,600 litre wooden barrel, vegan
Ageing potential: 5 years plus
Food Pairing: Starters and salads, fish and seafood
Drinking Temperature: 8-10°C
Format: 0.75 l

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