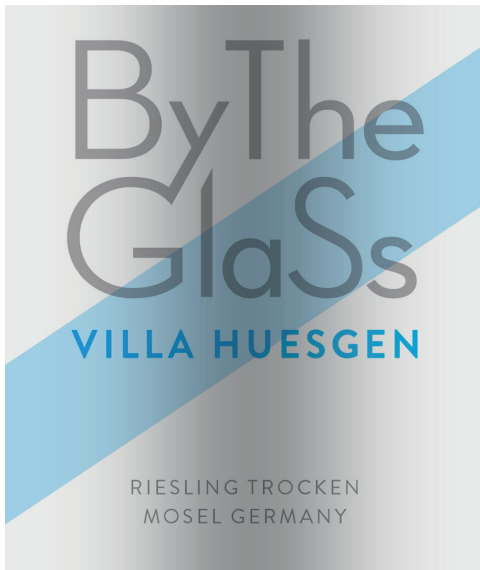


VILLA HUESGEN

FACT SHEET

2025 BY THE GLASS | RIESLING DRY



REGION

The steep slate slopes of the Mosel and the special climate of warm days and cool nights give this Riesling wine its unique taste. Being the most important grape variety of the region it enjoys great popularity.

TASTING NOTE

Color: Bright yellow with green reflections

Nose: Apricot and lemon, white blossoms

Palate: Good balance of fine fruit, fresh acidity and minerality

KEY FACTS

Region: Mosel

Grape Variety: 100 % Riesling

Classification: Qualitätswein

Alc: 11.5 % Sugar: 5.5 g/l Acidity: 6.5 g/l

Age of the vines: 10-15 years

Maturation: Stainless steel tanks

Ageing potential: 2 years and more

Food Matches: Ideal with many dishes that are prepared with white wine such as pasta with shell fish.

Drinking temperature: 7-9 °C

Bottle size: 0.75 l + 1.5 l

*All wines from **VILLA HUESGEN** Collection are pure varietals, are typical for the grape varieties and come from the most picturesque slopes of the Mosel. Very gentle processing of the grapes and a controlled fermentation in the cellars guarantee wines with appealing fruit aromas. Uncomplicated wines that are easy and enjoyable to drink at many occasions.*

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