

VILLA HUESGEN

FACT SHEET

2024 HUESGEN & MARGAN RIESLING | TRABENER WÜRZGARTEN



TERROIR

The vineyard site Trabener Würzgarten nestles directly next to the twin town of Traben-Trarbach. This steep Moselle site with a slope of up to 44% and orientation to the west has a loose blue-grey slate. The soil, which is already heavily weathered in places, gives the wines their clear, cool and mineral structure. The wines are characterised by distinct smoky and herbaceous notes.

TASTING NOTE

Colour: Bright yellow colour with green-gold reflections

Nose: Aromatic, with notes of citrus fruit, lemon zest and red apple. There are also herbs such as lavender and rosemary.

Flavour: Spicy Riesling with fruity notes reminiscent of citrus and apple. Fine, juicy acidity, well balanced with a slightly herbaceous finish.

HUESGEN & MARGAN COLLABORATION

Nine generation of German grape growing have met one generation of Australian winemaking to make this intriguing Mosel Riesling. A friendship over continents stretching back almost 40 years has resulted in a collaboration of limited production. Using German handcrafted viticulture and handpicked at optimum ripeness before using Australian winemaking.



KEY FACTS

Grape Variety: 100 % Riesling

Vineyard site: Trabener Würzgarten

Classification: Quality wine dry

Alc.: 11.5 % Res. Sugar 4.7 g/l Acid.: 5.8 g/l

Age of the vines: 20-30 years

Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming

Vinification: Using modern Australian winemaking techniques. Hand selected fruit cold settled and only clear juice was used for the fermentation. Natural yeast to ferment the wine to dryness. Bottled early to maintain its vibrant fruit characters.

Ageing potential: 5 years plus

Food pairing: Fish and seafood, onion tart

Bottle Size: 0.75l

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