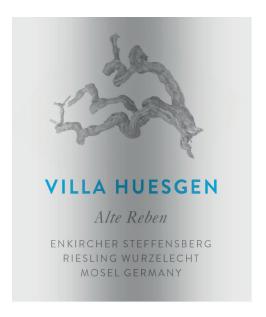
# **VILLA HUESGEN**

FACT SHEET

## 2022 ALTE REBEN RIESLING | ENKIRCHER STEFFENSBERG





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 Grand Cru site Enkircher Steffensberg belongs to the highest level of the "Prussian site classification of 1868". With a slope of up to 38% and a southern exposure, it offers the vines an optimal sun exposure. The deep soil with good water supply consists of ferruginous red and grey slate and gives the wines their powerful structure and elegance.

### TASTING NOTE

Perfekt ausbalanciert, sehr intensiv. Knackige Mineralität mit feiner Süße und saftiger Frucht. Der Abgang ist lange und kräftig. Beeindruckend reif, frisch, fruchtig und salzig mineralisch zugleich. Gehaltvoller Raritätenwein für besondere Anlässe. Limited Edition.

## **KEY FACTS**

Grape Variety: 100 % Riesling Site: Enkircher Steffensberg

Classification: Prädikationswein Spätlese dry Alc. 11.5 % Sugar: 2.6 g/l Acidity: 5.9 g/l Age of vines: up to over 60 years, uncrafted Vineyard cultivation: sustainable farming

Vinification: in a 2,000 liters wooden barrel, spon-

taneously fermented

Ageing potential: 10 years and more

Food pairing: Light meat dishes or cheeses like

Manchego or Parmesan. Serving temperature: 8-10°C Bottle Size: 0.75 I, 1.5 I, 3 I