VILLA HUESGEN

FACT SHEET

2022 BLAUSCHIEFER RIESLING DRY





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 steep slate slopes of the Mosel and the special climate of warm days and cool nights give this Riesling wine its unique taste.

TASTING NOTE

Blauschiefer (Blue Slate) Riesling has an elegant nose with defined fruity aromas like mirabelle, apricot and lemon zest. The palate convinces with a fresh acidity, elegant fruit, restrained minerality and beautiful citrus flavor in the background. Medium length with a decent aftertaste. The perfect food match, mineral and dry.

KEY FACTS

Grape Variety: 100 % Riesling

Vineyard site: Trab. Würzgarten, Enk. Steffensberg

Classification: Quality wine dry

Alc.: 11.0 % Acid.: 7.0 g/l Res. Sugar 6.2 g/l

Age of the vines: 20-30 years
Vineyard cultivation: trellis breeding,
no use of herbicides, sustainable farming
Vinification: cold fermentation in stainless steel
tank, gravity principle, spontaneous fermentation
with a longer maceration

Ageing potential: 5 years plus

Food matches: Tastes great to light meat and fish dishes, hearty salads or a herb risotto.

Bottle Size: 0.751