



VILLA HUESGEN

Key Facts

The VILLA HUESGEN wine estate in Traben-Trarbach on the Moselle is now managed by Ado Huesgen in the 8th generation. The family-owned company has been active in viticulture and the wine trade since 1735 and can look back on an established tradition.

The uniqueness of VILLA HUESGEN wines is characterised by the unique cultural landscape of the Moselle terroir. The complex character of the wines is the result of authentic vineyards, natural, sustainable viticulture and vinification, quality-orientated manual work in the vineyard and the symbiosis of old wine knowledge with modern cellar technology.

VILLA HUESGEN is great wine tradition staged in a modern way. A wine estate that combines the art of living, hospitality and wine culture - symbolised by the Art Nouveau Villa Huesgen in the brand logo.

Foundation	Family estate since 1735
Philosophie	VILLA HUESGEN lives wine culture and turns it into a holistic experience
Owner	Ado Huesgen
Cellar Master	Edgar Schneider
Staff	8
Size	6,7 ha
Harvest	6.000 l/ha
Sites	Trabener Würzgarten, Trabener Kräuterhaus, Enkircher Steffensberg, Enkircher Zeppwingert, Enkircher Herrenberg, Ürziger Würzgarten
Grape variety	Riesling, Pinot Noir, Pinot Blanc, Chardonnay



VILLA HUESGEN

- Viticulture
- Sustainable viticulture with respect, appreciation and responsibility for nature and next generations
- Natural greening
 - Avoidance of insecticides
 - Steepest slopes in purely organic cultivation
 - Careful vineyard work, predominantly manual labour
 - Preservation of traditional vineyards and maintenance of dry stone walls, also as wild bee nesting aids
 - Protection of natural resources
 - Compensation of monoculture through ecological compensation areas
 - Promotion of recirculation systems
- Wine making
- Minimalist, natural, organic and vegan winemaking
 - Selective hand-harvesting of whole grapes and gentle transport in uniform vats
 - Careful crushing of the grapes starting in the vineyard
 - Maceration for 2-6 hours
 - Gentle pressing in modern membrane press for 14-16 hours
 - Stainless steel tanks, Stockinger and French oak barrels
 - Predominantly spontaneous fermentation and partly fermentation with the help of dry yeasts, long yeast storage
 - Sufficient time for self-harmonisation of the wines
 - Storage in underground wine cellars



VILLA HUESGEN

Wines

Collection

- ByTheGlass Riesling
- LieblingsSünde Grauburgunder Pfalz

Estate Wines

- Blauschiefer Riesling
- Weißburgunder
- Pinot Noir Rosé
- Pinot Noir

Single Vineyards

- Trabener Würzgarten Kabinett
- Enkircher Steffensberg Riesling Kabinett
- Enkircher Steffensberg Riesling Spätlese
- Ürziger Würzgarten Riesling QbA GG

Grand Cru Vineyards

- Alte Reben Riesling wurzelecht Enkircher Steffensberg
- Auslese Riesling Enkircher Zeppwingert
- Auslese Riesling Ürziger Würzgarten

Sparkling

- Mademoiselle Riesling Sekt Méthode traditionnelle
- Mademoiselle Pinot Noir Rosé Méthode traditionnelle
- Riesling Sekt Wiltinger Scharzberg
- Pétillant Naturel Riesling

Launches 2024

- Chardonnay Trabener Kräuterhaus
- Ürziger Würzgarten Riesling QbA Bin 36 GG
- Auslese Riesling Ürziger Würzgarten

Social Media

Instagram @villahuesgen1735, @villahuesgenpavillon

Facebook facebook.com/villahuesgen, facebook.com/VillaHuesgenPavillon

Others

VILLA HUESGEN Pavillon – Weingarten am Moselufer

VILLA HUESGEN Holiday flat at the Mönchhof