## VILLA HUESGEN

FACT SHEET

# 2022 HUESGEN & MARGAN RIESLING | TRABENER WÜRZGARTEN





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 single vineyard Trabener Würzgarten snuggles directly around the twin town Traben-Trarbach. The soil of this step Mosel slope is a grey slate stone that in certain parts is highly weathered.

#### TASTING NOTE

Picked at the ideal ripeness of 6.6 % sugar and 7.2 g/l of acid with ripe primary fruit characters of nashi pear and a prickly acidity. The wine evolved out of fermentation with hints of ginger and lychee and ripe pineapple on the nose. The palate is balanced and structured around its strength of ripe fruit and lifted acid backbone. A small level of phenolics left in the wine has helped to strengthen the back palate of the wine. It is built to drink now and to age.

### **KEY FACTS**

Grape Variety: 100 % Riesling Vineyard site: Trabener Würzgarten Classification: Quality wine dry

Alc.: 12 % Res. Sugar 6.6 g/l Acid.: 7.2 g/l

Age of the vines: 20-30 years

Vinification: A quick ferment at 15 degrees with natural yeast and filtration and it went straight into bottle. It is made In very much a GG style in that is 11.5 % alcohol, 7.2 g/l acidity and 6.6 g/l of residual sugar. Most importantly it is balanced with ripe fruit and a wonderful strength of natural acid to provide balance to the fullness of the palate. Exactly as I dreamed except better.

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

## WINE INTERNATIONAL ADOLPH HUESGEN E.K.