



VILLA HUESGEN

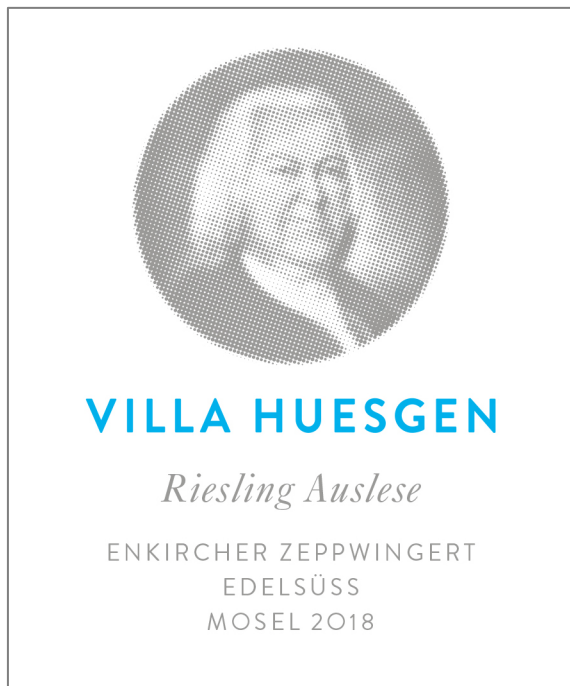
FACT SHEET

2017 Riesling Auslese noble sweet

Enkircher Zeppwingert

Site: The single vineyard („Wingert“ meaning wine garden is the oldest German term for a piece of land cultivated with vines) is located in the Starkenburger hill and is marked by a soil very quartzite and rich of iron. The steepest slope is directed south and its vineyards consist mostly of especially old ungrafted vines with small yields. They produce powerful Riesling wines with great expression.

Tasting note: Distinctive and clear nose of ripe stone fruit, exotic fruit, honey, white flowers and herbs. Nicely balanced palate with a fine sweetness and a crisp acidity. Complex with depth, creamy texture and a long aftertaste. Elegant and exclusive food partner, especially dessert wine.



Key Facts

Grape Variety: 100 % Riesling

Site: Enkircher Steffensberg

Classification: Special quality wine
Auslese

Age of vines: 30 - over 100 years old

Vinification: cold fermentation in stainless steel tanks, gravity flow principle, spontaneous fermentation with a longer maceration

Ageing potential: 25 years and more

Food Matches: Perfect with Foie Gras, ripened blue cheese like Stilton or Roquefort. With desserts like Crème Brulée or a warm apple crumble.

Serving temperature: 8-10°C

Bottle size: 0.5 l

VILLA HUESGEN, which has been founded as a winery and wine shipping company in 1735 is managed by Adolph Huesgen VIII today. The passion for wine has come natural to him. With much idealism and innovative creativity, Adolph Huesgen VIII has rebuilt the family estate in 2005 under the name VILLA HUESGEN. The winery and its wines bear his nonchalantly elegant signature. Due to the motto “Made by happy people” Adolph Huesgen VIII, his family and his team live to project the joy of making wines.

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