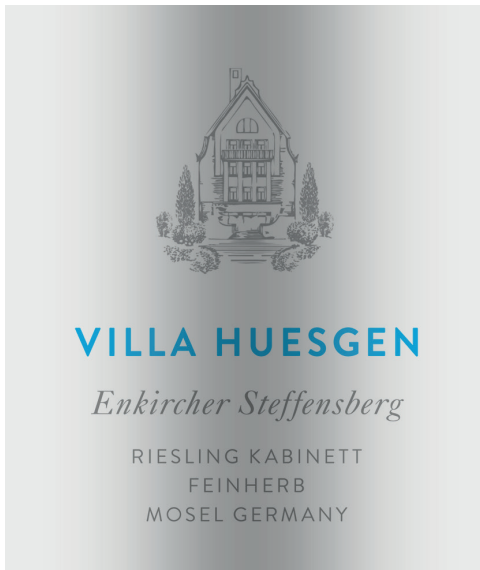


# VILLA HUESGEN

## FACT SHEET

### 2023 ENKIRCHER STEFFENSBERG | RIESLING SPÄTLESE FRUITY SWEET



#### TERROIR

The vineyard site Enkircher Steffensberg which was rated highest in the Napoleonic-Prussian vineyard classification of 1886. In the steep slopes of this vineyard with its geographic direction direct south we find copper red and grey slate stone which give the wine its powerful structure. All grapes of this wine are hand-picked in small bunches and thus only healthy and fully ripe grapes are used.

#### TASTING NOTE

Delicate golden yellow colour with light green reflections. Aromatic, fragrant late harvest with flavours reminiscent of peach, citrus and white flowers. Delicate on the palate with exotic notes such as pineapple, lychee and candied lemon. Elegant interplay of sweetness and acidity. Long finish with subtle minerality.

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 craftsmanship 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.



#### KEY FACTS

Grape Variety: 100 % Riesling  
Site: Enkircher Steffensberg  
Classification: Special quality wine fruity sweet  
Alc. 8.5 % Sugar: 63 g/l Acidity: 7.5 g/l  
Age of the vines: 30-50 years  
Vineyard cultivation: minimalistic, sustainable farming  
Vinification: in stainless steel tanks, spontaneous fermentation with a longer maceration.  
Ageing potential: 10 years and more  
Food Pairings: Quiche, Asian dishes, light desserts  
Format: 0.75 l

#### WINE INTERNATIONAL ADOLPH HUESGEN E.K.

Telefon +49(0) 65 41 - 812 346 | Telefax +49(0) 65 41 - 812 347 | info@wine-international.de  
Am Bahnhof 56 | D-56841 Traben-Trarbach, Germany | www.villahuesgen.com