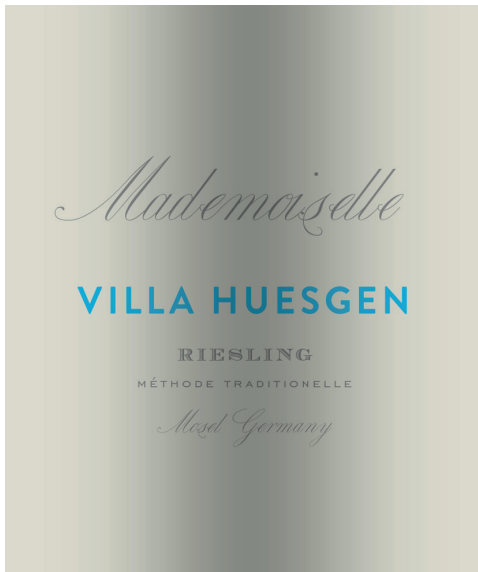


VILLA HUESGEN

FACT SHEET

2019 MADEMOISELLE | RIESLING SEKT BRUT MÉTHODE TRADITIONELLE



REGION

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

TASTING NOTE

This Riesling Sekt produced with traditional bottle fermentation has an elegant nose with aromas of Brioche and hints of hazelnut. Delicate Riesling fruit. Finely beaded mousse, very dry with only 3,9 g residual sugar. Elegant aperitif or food partner.

KEY FACTS

Grape Variety: 100 % Riesling

Site: Trabener Würzgarten

Classification: Sekt b.A.

Alc.: 12.5 % Acidity: 5.6 g/l Sugar: 3,9 g/l

Age of the vines: 30-50 years

Maturation: 2/3 stainless steel tanks, 1/3 barrique, over 12 months on the yeast, Méthode Traditionelle

Ageing potential: 5 years and more

Food Matches: Great with oysters, lobster, fish pies or different quiches and carpaccio.

Serving temperature 6-8°C

Bottle size: 0.75 l

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 and 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.



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