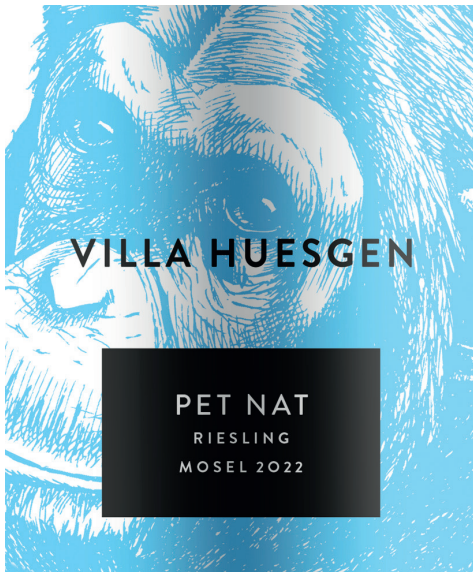


VILLA HUESGEN

FACT SHEET

2022 PET NAT PETILLANT NATUREL RIESLING DRY



TERROIR

The steep slate slopes of the Mosel and the special climate of warm days and cool nights give this Riesling semi-sparkling wine its unique taste.

TASTING NOTE

Pétillant Naturel Riesling is produced according to the original form of bottle fermentation. An unfiltered and yeast-transparent Riesling pearl wine with a delicate perlage. Wonderfully creamy. With aromas of citrus, orange peel and ripe yellow apples. A sparkling wild aperitif!

KEY FACTS

Grape Variety: 100 % Riesling

Region: Mosel

Classification: semi-sparkling wine

Alc.: 11.0 % Res. Sugar. 4.0 g/l Acid.: 5.7 g/l

Age of the vines: 20-30 years

Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming

Vinification: Méthode Rurale, perlage by bottle fermentation, unfiltered and yeast-cloudy, no addition of SO₂, „low intervention wine“

Ageing potential: consume now

Food matches: refreshing aperitif

Bottle Size: 0.75l

Limited Edition: 320 bottles

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.



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