VILLA HUESGEN

FACT SHEET

2022 TRABENER WÜRZGARTEN | RIESLING KABINETT DRY



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 directly snuggles 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. All grapes of this wine are hand-picked in small bunches and thus only healthy and fully ripe grapes are used.

TASTING NOTE

An aromatic nose with expressive fruit like apricot and peach, candied lemons, white lilies and hints of mild herbs. Beautiful balance of sweetness and acidity, delicate and elegant with a nice length. A classic from the Mosel and elegant food match.

KEY FACTS

Grape Variety: 100 % Riesling Vineyard site: Trabener Würzgarten Classification: Special quality wine medium dry Alc.: 10.0 % Res. Sugar 2.7 g/l Acid.: 6.6 g/l Age of the vines: 30-50 years Vineyard cultivation: sustainable farming Vinification: stainless steel tanks, spontaneous fermentation with a longer maceration Ageing potential: 10 years plus Food pairing: Light meat and poultry dishes Bottle Size: 0.751

WINE INTERNATIONAL ADOLPH HUESGEN E.K.