



VILLA HUESGEN

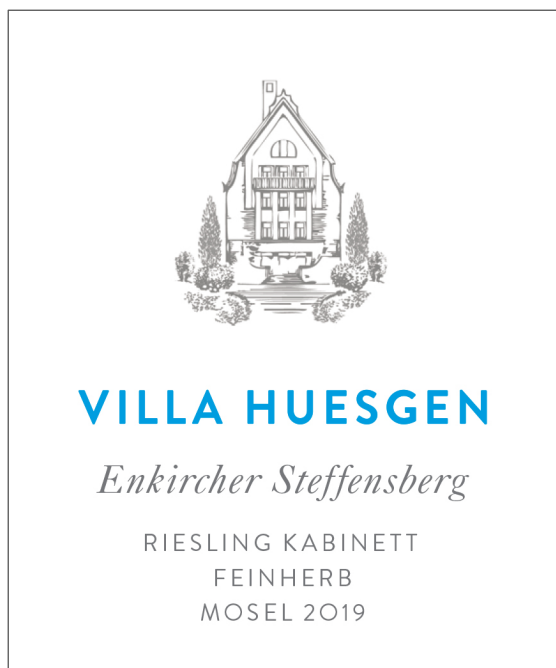
FACT SHEET

2019 Enkircher Steffensberg

Riesling Kabinett feinherb

Site: VH Riesling Kabinett medium dry comes from 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: 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

Site: Enkircher Steffensberg

Classification: Special quality wine medium dry

Alc. 11 % Acidity: 8,3 g/l Sucre: 21,7 g/l

Age of the vines: 30-50 years

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

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

Ageing potential: 10 years and more

Food Matches: Great with Asian food like a light Thai curry, Sushi but also nice with ripe cheeses like Brie.

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.

