



## VILLA HUESGEN

### FACT SHEET

#### Sekt Riesling brut

**Site:** Riesling is the most important grape variety on the slate slopes of the Saar, a tributary of the Mosel, where it finds perfect conditions. The wines are of tasty depths and deliver enjoyable pleasure.

**Tasting notes:** The Sekt shows fine and fruity aromas typical for Riesling with a pleasant fresh acidity and a fine minerality. Nice fizzy aperitif or summer drink. Made to enjoy the moment!



#### Key Facts

Vineyard site: Wiltinger Scharzberg / Saar

Grape Variety: 100 % Riesling

Alk.: 12 % Säure: 6,4 g/l Zucker: 11,6 g/l

Classification: Sekt b. A.

Age of the vines: 20-30 years

Vinification: Tank fermentation in stainless steel

Ageing potential: 2 years and more

Food Matches: Salty biscuits, strawberries

Drinking temperature: 8-12°C

Bottle size: 0,75 l

All wines from **VILLA HUESGEN Winery** are pure varietals, are typical for the grape varieties and come from the most picturesque steep slopes of the Mosel. Very gentle processing of the grapes and a controlled fermentation in the cellars guarantee wines with appealing fruit aromas. Uncomplicated wines that are easy and enjoyable to drink at many occasions.