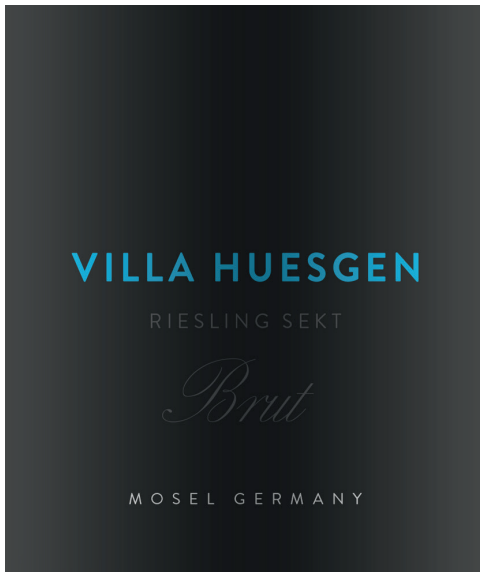


VILLA HUESGEN

FACT SHEET

RIESLING SEKT BRUT | WILTINGER SCHARZBERG



REGION

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 NOTE

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.

KEY FACTS

Vineyard site: Wiltinger Scharzberg / Saar
Grape Variety: 100 % Riesling
Alc.: 12.5 % Acidity: 6.4 g/l Sugar: 8.6 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

*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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