

VILLA HUESGEN

FACT SHEET

2021 ENKIRCHER ZEPFWINGERT | RIESLING KABINETT FRUIT SWEET



VILLA HUESGEN

Enkircher Zeppwingert

RIESLING SPÄTLESE
FRUCHTSÜSS
MOSEL 2021

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.



SITE

The single vineyard (“Wingert” meaning wine garden is the oldest German terms for a piece of land cultivated with vines) is located in the Starkenburger hills and is marked by a very quartzite soil rich of iron. The steepest slope is directed south and its vineyards consist of especially old ungrafted vines with small yields. They produce powerful Riesling wines with great expression.

TASTING NOTE

Fine sweetness with delicate melting and complex, ripe fruit aromas. Well balanced, fresh acidity.

KEY FACTS

Grape Variety: 100 % Riesling

Site: Enkircher Zeppwingert

Classification: Prädikatswein

Alc. 8.5 % Acidity: 8.0 g/l Sucre: 50.8 g/l

Age of the vines: 30 - over 100 years old

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.

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