



## VILLA HUESGEN

### FACT SHEET 2018 Enkircher Steffensberg Riesling Kabinett feinherb

#### VILLA HUESGEN

- founded in 1735 as a winery and wine shipping company
- today in the 8<sup>th</sup> generation managed by Adolph Huesgen
- “Made by happy people” Adolph Huesgen VIII, his family and his team live to project the joy of making wines
- The villa was built 1903 by the famous Art Nouveau architect Bruno Möhring
- 7 ha steep slate sites
- mostly handcrafted wines
- low yield
- sustainable certified winemaking: Fair&Green [www.fairandgreen.de](http://www.fairandgreen.de)
- Mosel region = the Riesling region No.1
- Riesling is the queen of white grapes

#### Key Facts

- Country: Germany
- Region: Mosel
- Grape Variety: 100 % Riesling
- Site: Enkircher Steffensberg
- Classification: Special quality wine medium dry
- Alc. 11 % Acidity: 8,3 g/l Res.Sugar: 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.
- Awards: Decanter 91, Robert Parker 88+, Falstaff 90



## VILLA HUESGEN

*Enkircher Steffensberg*

RIESLING KABINETT  
FEINHERB  
MOSEL 2018

**Site:** This wine 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. Topic: A classic from the Mosel and elegant food match.