

VILLA HUESGEN NOBLE SWEET RIESLING AUSLESE ENKIRCHER ZEPFWINGERZ 2023



Mosel, Germany

VILLA HUESGEN



TASTING NOTES: A distinctive and clear nose of ripe tropical and stone fruit, honey, white flowers and herbs. The palate has a fine sweetness and a crisp acidity. Complex with depth, creamy texture and a long finish.

VITICULTURE: Sourced from a single vineyard called “Wingert” meaning wine garden, the oldest German term for a piece of land cultivated with vines. It is in the Starkenburger Hills and is characterized by a very quartzite soil, rich with iron. The steepest slope is directed south and its vineyards consist of old ungrafted vines (30-100+ years old) in small fields. They are trellis-bred and farmed sustainably, without the use of herbicides.

VINIFICATION: This Riesling is cold-fermented in stainless-steel using gravity flow principles, spontaneous fermentation and a long maceration.

FAMILY: Villa Huesgen, the origin of great wines. The Villa is the centerpiece of the Mosel estate. It serves as a family home, company headquarters and a symbol of tradition for the Huesgen family. Built by the famous Berlin architect Bruno Möhring, it is an icon of the Art Nouveau movement. Since its completion in 1904, it has served as the venue for many events and festivities. The family estate is the foundation of the region’s wine tradition, continued to this day by Adolph Huesgen VIII.

Villa Huesgen’s wines showcase the typical grape varieties from Mosel’s picturesque hillsides. The grapes are gently processed and fermented in temperature-controlled cellars to guarantee wines with appealing fruit aromas. Villa Huesgen wines are uncomplicated, approachable and intended to be enjoyed for any occasion.



PRODUCER: Villa Huesgen

REGION: Mosel, Germany

GRAPE(S): 100% Riesling

SKU: VHAR237

ALCOHOL: 7.5%

TOTAL ACIDITY: 6.4 G/L

RESIDUAL SUGAR: 93.2 G/L

pH: 3.26