

VILLA HUESGEN BLUE SLATE RIESLING 2022

Mosel, Germany



VILLA HUESGEN



TASTING NOTES: An elegant nose with defined aromas of Mirabelle plum, apricot and lemon zest. The palate offers fresh acidity, elegant fruit and restrained minerality. The finish is medium-length with a crisp finish.

VITICULTURE: Mosel's steep slopes, blue slate soils and microclimate of warm days and cool nights give this Riesling its signature profile. The vines are trellised and sustainably farmed without the use of herbicides.

VINIFICATION: After being hand-harvested, the grapes are fermented in stainless steel using spontaneous fermentation with a longer 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: VHBS227

ALCOHOL: 11%

TOTAL ACIDITY: 7 G/L

RESIDUAL SUGAR: 6.2 G/L

pH: 3.08