

# VILLA HUESGEN BY THE GLASS RIESLING 2023

Mosel, Germany



VILLA HUESGEN



**TASTING NOTES:** Bright yellow in color with a slight green hue. The elegant nose offers typical aromas of ripe apricots, lemon zest, starfruit, delicate white flowers and hints of smoky, slate minerality. The palate is well-balanced with crisp acidity, fine fruit and distinct minerality. It is a refreshingly crisp Riesling with great length on the finish.

**VITICULTURE:** The Riesling grapes for this wine are grown on the steep slate slopes of Mosel. The region's distinct climate of warm days and cool nights impart a fresh and bright flavor profile on the finished wine. The vines are an average 10-15 years in age. The 2023 vintage saw a warmer than average winter, followed by moderate rainfall in the spring. Late summer was warm, allowing for quick ripening.

**VINIFICATION:** This Riesling is fermented in stainless steel.

**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:** VHGR237

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 5.7 G/L

**RESIDUAL SUGAR:** 3.2 G/L

**pH:** 3.3