

VILLA HUESGEN ENKIRCHER STEFFENSBERG RIESLING KABINETT 2022



Mosel, Germany

VILLA HUESGEN



TASTING NOTES: The aromatic nose is bursting with expressive stone fruit, candied lemon, white lilies and hints of fresh herbs. There is a beautiful balance of sweetness and acidity on the palate. This wine is delicate, elegant and persistent on the finish.

VITICULTURE: The Enkircher Steffensberg vineyard was rated highest in the Napoleonic-Prussian vineyard classification of 1886. The Gran Cru site is situated on a south facing slope with optimal sun exposure and copper red and gray slate soils that give the wine its powerful structure. 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: VHKR227

ALCOHOL: 9.5%

TOTAL ACIDITY: 8 G/L

RESIDUAL SUGAR: 50.8 G/L

pH: 3.2