

VILLA HUESGEN

FACT SHEET

2024 LIEBLINGSSÜNDE | PINOT GRIS DRY



SITE

The “favorite sin” is made of carefully selected Pinot Gris grapes from the Palatinate. There, the vines find heavenly conditions.

TASTING NOTE

Bright yellow colour with red-golden reflections. A slightly spicy Pinot Gris with an aroma reminiscent of red apple, white peach, quince and a hint of hazelnut. Well-balanced on the palate, slightly creamy with medium acidity. Beautifully juicy with notes of light-coloured stone fruit and nuts. The medium body has a good grip and ends with a nice, fruity-bitter finish and medium length.

KEY FACTS

Grape Variety: 100 % Pinot Gris

Region: Palatinate

Classification: QBA dry

Alc. 12.5 % Sugar: 3.9 g/l Acidity: 5.8 g/l

Vinification: Stainless steel tanks

Ageing potential: 2 years

Food Pairing: Risotto, pasta, white meat. Uncomplicated food companion

Serving temperature: 8-10°C

Bottle Size: 0.75 l

J.W. Huesgen stands for the wine trading tradition of the House of Huesgen and the connection to the important wine-growing regions in Germany.

WINE INTERNATIONAL ADOLPH HUESGEN E.K.

Telefon +49(0) 65 41 - 812 346 | Telefax +49(0) 65 41 - 812 347 | info@wine-international.de
Am Bahnhof 56 | D-56841 Traben-Trarbach, Germany | www.villahuesgen.com