# **VILLA HUESGEN**

FACT SHEET

## 2024 PINOT NOIR ROSÉ



The VILLA HUESGEN estates history in viticulture and wine trade goes back to 1735 and is managed today by Ado Huesgen in the 8th generation. With love for the Mosel region und their steep slate slopes and passion for craftmanship in nature and cellar, as well as responsibility for nature and next generations, fine and complex wines are formed. Each of them unique and to be enjoyed on any occasion.

Inspired by nature - Made by happy people

#### REGION

This Pinot Noir Rosé grows in the unique Mosel terroir with its steep slopes, slate soils and cool climate. Pre-selected and hand picked grapes with optimal ripeness, and pressed off skins immediately to encourage depth of flavour and structure.

### TASTING NOTE

Colour: light salmon pink

Nose: notes of red berries strawberry, raspberry and flowers. There are also herbal notes Flavour: juicy, fresh rose with a slight fruity sweetness reminiscent of red berries, well-balanced, refreshing acidity. Good finish with a salty aftertaste.

### KEY FACTS

Region: Tr. Würzgarten & Enkircher Steffensberg Grape Variety: 100 % Pinot Noir Alc: 13.0 % Res.Sugar: 4.0 g/l Acidity: 6.8 g/l Classification: quality wine dry Age of the vines: 5 years Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming Vinification: immediately pressing, stainless steel tank Ageing potential: 2 years and more Food Matches: for aperitifs, mediterranean cuisine, seafood, risotto, goat cheese, pasta or vegetable dishes. Trinktemperatur: 6-8 °C Format: 0,75 l



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