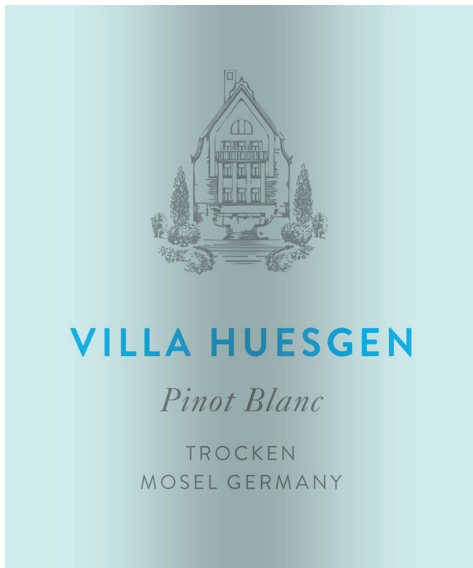


VILLA HUESGEN

FACT SHEET

2024 PINOT BLANC



REGION

The Pinot blanc grapes for this wine come from the best steep slopes on the Mosel and thus guarantee a high quality of this demanding grape variety. A rarity on the Mosel: Only 4 % of the vineyards are planted with Pinot blanc with increasing popularity.

TASTING NOTE

Colour: bright pale yellow colour with golden reflections.

Nose: aroma reminiscent of white flowers, ripe pears and apples.

Palate: well-balanced on the palate with a delicate melt, fine acidity and subtle fruity notes reminiscent of ripe pears and apples. There is also a slight almond note. Medium-bodied, with good length and structure and a hint of minerality.

*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 craftsmanship 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.*

KEY FACTS

Region: Mosel

Grape Variety: 100 % Pinot Blanc

Alc: 12.0 % Res.Sugar: 4.6 g/l Acidity: 6.8 g/l

Classification: Quality wine dry

Age of the vines: 10-15 years

Maturation: Stainless steel tanks

Ageing potential: 2 years and more

Food Matches: Appetisers such as quiche and salads

Trinktemperatur: 8-12°C

Format: 0,75 l

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