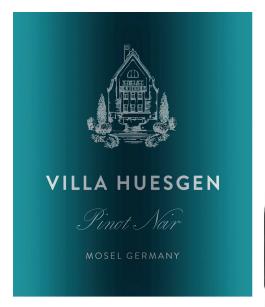
VILLA HUESGEN

FACT SHEET

2023 PINOT NOIR DRY





The VILLA HUESGEN wine estate in Traben-Trarbach on the Moselle is managed by Ado Huesgen in the 8th generation. The family-owned company has been active in viticulture and the wine trade since 1735 and can look back on an established tradition.

The uniqueness of VILLA HUESGEN wines is characterised by the unique cultural landscape of the Moselle ter-roir. The complex character of the wines is the result of authentic vineyards, natural, sustainable viticulture and vinification, quality-orientated manual work in the vineyard and the symbiosis of old wine knowledge with modern cellar technology.

VILLA HUESGEN is great wine tradition staged in a modern way. A wine estate that combines the art of living, hospitality and wine culture - symbolised by the Art Nouveau Villa Huesgen in the brand logo.

TERROIR

The vineyard site Enkircher Steffensberg which was rated highest in the Napoleonic-Prussian vineyard classification of 1886. In the steep slopes of this vineyard with its geographic direction direct south you find copper red and grey slate stone which give the wine its powerful structure.

TASTING NOTE

Color: garnet red

Nose: red current, straw-berry, herbs, smoke

Palate: sweet fruit, again red berries, some choco-late, herbs, fresh acidity, silky tannin, fine spicy finish.

KEY FACTS

Region: Enkircher Steffensberg Grape Variety: 100 % Pinot Noir

Alc.: 12.0 % Res. Sugar 0.5 g/l Acid.: 5.0 g/l

Age of the vines: 10 years

Vineyard cultivation: Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, selective hand-picking of fully ripe grapes
Vinification: long maceration period Spontaneous fer-

mentation in stainless steel, vegan Ageing potential: 10 years plus

Food matches: Light vegetable dishes, soft cheese Drinking Temperature: 14-16° C, decant or allow to

breathe a little Formats: 0.75 I

