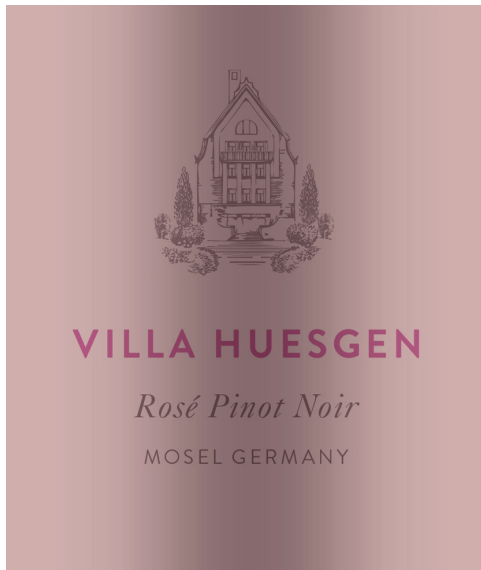


VILLA HUESGEN

FACT SHEET

2025 PINOT NOIR ROSÉ



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: 12.0 % Res.Sugar: 1.3 g/l Acidity: 6.2 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

VILLA HUESGEN – The Art Nouveau Wine Estate. Built in 1904, the Art Nouveau villa on the Middle Moselle is the heart of the traditional VILLA HUESGEN wine estate. Founded in 1735, Ado Huesgen is now the eighth generation to run the winery. The best slate soils produce elegant, long-lasting wines with freshness and minerality. Sustainability, natural winemaking and joie de vivre characterise the mission statement: Inspired by nature – made by happy people.



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