

VILLA HUESGEN

FACT SHEET

2021 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

Yellow in the glass it seduces with aromas of honey melon, almonds and a hint of peaches. The “favorite sin” is not only an accompaniment to most dishes but also for all other beautiful moments that make life worth living.

KEY FACTS

Grape Variety: 100 % Pinot Gris

Region: Palatinate

Classification: QBA

Alc. 12.0 % Acidity: 5.8 g/l Sugar: 8.8 g/l

Vinification: Stainless steel tanks

Ageing potential: 2 years

Food Matches: An accompaniment to most dishes.

Serving temperature: 8-10°C

Bottle Size: 0.75 l

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.



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