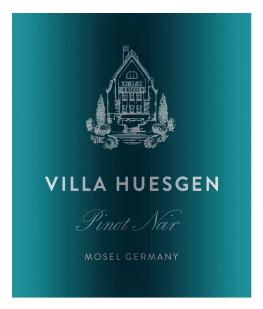
VILLA HUESGEN

FACT SHEET

2020 PINOT NOIR DRY





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.



REGION

Pinot Noir is one of the most known and most planted red wine varieties of Germany. About 60% of the vineyards around the Mosel region were plated with red wine in the 19th century, but the cultivation of Pinot Noir was prohibited for a long period of time. Only since 1985 it is allowed to cultivate that variety, which creates outstanding wines. The cool climate and the slate terroir on the Mosel give the wine great tension and facilitates his full potential.

TASTING NOTE

This Pinot Noir presents itself in ruby red and charms with a nose of dark fruit such as blackberry with soft hints of strawberry. On the palate fine notes of dark chocolate, vanilla and fresh coconut with well implicated wood and soft, velvety tannins. The wine is an excellent combination of freshness and warmth with a beautiful flow and long finish.

KEY FACTS

Region: Mosel

Grape Variety: 100 % Pinot Noir Classification: Qualitätswein dry

Alc.: 12.5 % Acid.: 6.2 g/l Res. Sugar 0.1 g/l

Age of the vines: 10 years

Vineyard cultivation: trellis breeding, no use of herbicides, sustainable farming, Vinification: hand harvest, destemming and repeated selection, gravity flow, must fermentation with punch downs, spontaneous fermentation, in Barrels for 15 Months, Ageing potential: 10 years plus, Food matches: Deer, wild boar,

mushrooms, Brie de Meaux and goat cheese Drinking Temperature: 10-15 °C, Formats: 0,75 I