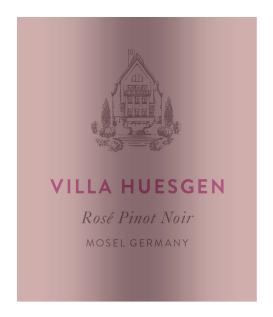
VILLA HUESGEN

FACT SHEET

2021 ROSÉ | PINOT NOIR DRY





All wines from VILLA HUESGEN Winery are pure varietals, are typical for the grape varieties and come from the most picturesque steep slopes of the Mosel. Very gentle processing of the grapes and a controlled fermentation in the cellars guarantee wines with appealing fruit aromas. Uncomplicated wines that are easy and enjoyable to drink at many occasions.

REGION

The cool climate, warm days and fresh nights, and the slate terroir at the Mosel give the wine great tension and facilitates his full potential.

TASTING NOTE

This Rosé is made of Pinot Noir grapes with optimal ripeness, handpicked and pressed off skins immediately to encourage depth of flavour and structure. The slate soil and the young vines reveal a wine with aromas off fresh red fruits.

KEY FACTS

Grape Variety: 100 % Pinot Noir

Site: Mosel

Classification: Qualitätswein b. A.

Alc. 12 % Acidity: 6.4 g/l Sugar: 5.1 g/l

Age of the vines: 5 years

Vineyard cultivation: trellis breeding, no use

of herbicides, sustainable farming

Vinification: immediately pressing, stainless steel tank

Ageing potential: enjoy now

Food Matches: Mediterranean cuisine, seafood,

risotto, goat cheese

Drinking tempature: 6-8 °C

Bottle size: 0,75 l