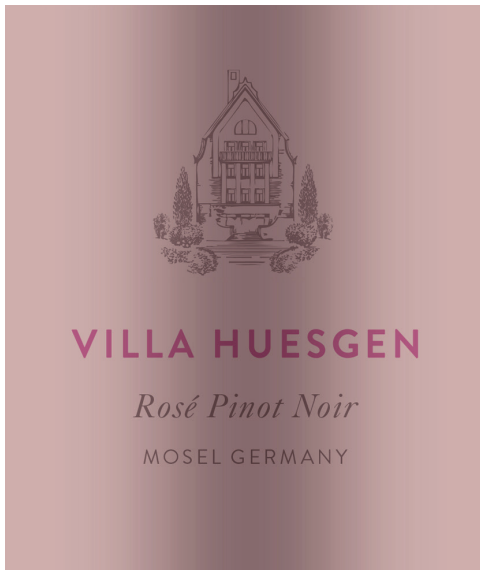


# VILLA HUESGEN

## FACT SHEET

### 2023 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

Bright rosé colour with slightly violet hue. Expressive nose with aroma reminiscent of raspberries, red currant jelly, rose hip jam, hints of blackcurrant spurs. On the palate well balanced with creamy texture, mild acidity, fine minerality and expressive fruit quoting the nose. A Rosé with very good length and juicy finish.

#### KEY FACTS

Region: Tr. Würzgarten & Enkircher Steffensberg

Grape Variety: 100 % Pinot Noir

Alc: 11.5 % Res.Sugar: 3.9 g/l Acidity: 5.3 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: Mediterranean cuisine, seafood, risotto, goat cheese

Trinktemperatur: 6-8 °C

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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.

#### WINE INTERNATIONAL ADOLPH HUESGEN E.K.

Telefon +49(0) 65 41 - 812 346 | Telefax +49(0) 65 41 - 812 347 | [info@wine-international.de](mailto:info@wine-international.de)  
Am Bahnhof 56 | D-56841 Traben-Trarbach, Germany | [www.villahuesgen.com](http://www.villahuesgen.com)