

# VILLA HUESGEN PINOT BLANC 2023

Mosel, Germany



VILLA HUESGEN



**TASTING NOTES:** A classic Pinot Blanc, this wine impresses with aromas and flavors of ripe pear, green hazelnuts, tangerine zest and hints of white flowers. The palate is well-balanced with a creamy texture, fine acidity and juicy fruit flavors that echo the nose. The finish offers elegant minerality.

**VITICULTURE:** The Pinot Blanc grapes are from vineyards in Trabener Kräuterhaus and Enkircher Monteneubel. These vineyards are characterized by grey and red slate soils. The vines are trellised and sustainably farmed without the use of herbicides.

**VINIFICATION:** After being hand-harvested, the grapes are fermented in stainless steel using spontaneous fermentation with a longer maceration.

**FAMILY:** Villa Huesgen, the origin of great wines. The Villa is the centerpiece of the Mosel estate. It serves as a family home, company headquarters and a symbol of tradition for the Huesgen family. Built by the famous Berlin architect Bruno Möhring, it is an icon of the Art Nouveau movement. Since its completion in 1904, it has served as the venue for many events and festivities. The family estate is the foundation of the region's wine tradition, continued to this day by Adolph Huesgen VIII.

Villa Huesgen's wines showcase the typical grape varieties from Mosel's picturesque hillsides. The grapes are gently processed and fermented in temperature-controlled cellars to guarantee wines with appealing fruit aromas. Villa Huesgen wines are uncomplicated, approachable and intended to be enjoyed for any occasion.



**PRODUCER:** Villa Huesgen

**REGION:** Mosel, Germany

**GRAPE(S):** 100% Pinot Blanc

**SKU:** VHPB237

**ALCOHOL:** 11.5%

**TOTAL ACIDITY:** 4.7 G/L

**RESIDUAL SUGAR:** 6.5 G/L

**pH:** 3.25