



HUGEL & FILS
www.hugel.com



Riesling 2012

Totally dry with high natural acids. This famous grape celebrated in all the Rhine valley combines great elegance, finesse and minerality. Our most gastronomic wine for most fish and seafood dishes and many Alsace specialties

THE VINTAGE

12 days of bitter cold in February (-18°C), budburst early April, flowering spread over 3 weeks. Damp early summer but superb August. Harvest began on 24 September. Superb grapes. Patchy weather during part of the harvest then fine sunny intervals. Fine well-balanced classic wines, similar to 2011 but richer and with more depth, yet already accessible. Hugel did not make any SGN in 2012.

QUICK VIEW

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.

VINEYARDS & VINIFICATION

Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and unequalled intensity.

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels or vats (at 18°C to 24°C). The wine is raked just once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered just before bottling, and the bottles are then aged in our cellars until released for sale. The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.

› Alcohol level	12.19°
› Residual Sugar (g/l)	3.3
› Acidity (g/l)	8.10
› pH	2.99
› Age of vines	30
› Yields	65 hl/ha
› Grapes :	

- Riesling 100%



Tasting notes by Serge Dubs, World's Best Sommelier 1989

True to Hugel family tradition, this is a fine, thirst-quenching Riesling, dry, lively, fresh and easy to enjoy, with great elegance and drive.

Beautiful pale green colour, bright and youthful. Fresh, clean lively aromatic expression. Attractive fruit-driven taste of green apple, gooseberry, citrus, grapefruit, lime, with spring blossom, elderflower and primrose.

A nice wine to serve chilled at 8°C as an aperitif, or to start a meal.

Drink it now or within the next two years with all seafood, shellfish, crustaceans and fish, raw, marinated or sushi, and with river or sea fish, poached, grilled or smoked.

facebook

& YouTube

&

twitter

@Hugelwine