



HUGEL & FILS
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Gewurztraminer 2011

The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits. Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish.

THE VINTAGE

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end. Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

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 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	14,15°
› Residual Sugar (g/l)	8,6
› Acidity (g/l)	4,52
› pH	3,51
› Age of vines	30
› Yields	55 hl/ha
› Grapes :	

- Gewurztraminer 100%



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

Very young, lively colour with pale green, straw yellow hints. Nicely bright and very clear, it trickles unctuously down the glass. Frank, open bouquet, aromatic and perfumed, very floral and vinous, clean and fresh notes of fruit and spice, rose, mignonette, lily of the valley, mango, lychee, pineapple, passion fruit, cardamom, saffron, hop flower.

Dry on the palate, its freshness harmonises well with its generous structure, nicely aromatic and flavoursome on the finish.

A wine to drink at 1, 2 or 3 years of age, served chilled at 8°C as an aperitif, to spend a pleasant moment. Or enjoy it with lightly spicy dishes, Chinese, Moroccan, Indonesian, lobster, crayfish tails, with strong cheeses like Munster or Maroilles, also with white meats, veal and pork, and game birds, pheasant, partridge...