



FAMILLE HUGEL

- ▶ Alcohol level 14.47%
- ▶ Residual sugar (g/l) 15
- ▶ Acidity (g/l) 4.12
- ▶ PH 3.48
- ▶ Age of vines 43 yo
- ▶ Yields (hl/ha) 60
- ▶ Grapes : Gewurztraminer 100%

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 full and intensely aromatic.



TASTING NOTES

The first highlights and heavy legs announce that this is going to be a very powerful wine. And the complex, intense and profound aromas do nothing to dispel that impression: musk, candied quince, grilled orange zest, marmalade, acacia honey... The immediate impression given by the flavour of the property's Gewürztraminers is always their sense of fullness and this is a wine that sets out its stall with a certain elegance. On the palate it is constant and harmonious, creamy and full; the flavour hangs around for a while as is typical to wines from the heavy soils of the Riquewihr. The harmonious and elegant final note is moderately acid and remarkable for its refined and noble bitterness.

GEWURZTRAMINER ESTATE 2020

A new selection "parcelle" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

THE VINTAGE

As expected, 2020 is a vintage marked by the sun, and lovers of 2009, 2011 or 2015 will find in it a worthy successor to these vintages touched by the power of Helios. The clay terroirs of Riquewihr showed once again their excellent resilience to drought and the summer unfolded without damage. The grapes remained extremely sound until the very end of the picking period which began early on September 7th, resulting in beautiful full bodied yet well balanced wines overall.

No late harvest wines were produced due to the "too good" sanitary conditions which forbid the development of botrytis.

VINEYARDS

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus.

The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

VINIFICATION

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 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.



#FamilleHugel