



HUGEL & FILS
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Muscat Tradition 2012

A very dry wine with pronounced grapeiness, giving the impression of biting into a fresh Muscat grape, it is perfect as an apéritif and with asparagus.

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

Not a sweet wine as many people expect it to be, but a dry, crisp and grapey Muscat, full of aromas.

VINEYARDS & VINIFICATION

This wine is partly composed of 2 young estate plots, including one on the Schoenenbourg planted with Muscat d'Alsace. Harvested exclusively by hand from the very beginning of harvest to ensure perfectly sound grapes and good natural levels of acidity.

Skin contact on Muscat in 2012. The grapes are destemmed into the presses, and left to macerate until next morning. 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 racked 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	12.5 °
› Residual Sugar (g/l)	0.4
› Acidity (g/l)	4.90
› pH	3,35
› Age of vines	15
› Yields	55 hl/ha
› Grapes :	

- Muscat à petits grains : 40%
- Muscat ottonel : 60%



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

Very brilliant pale green colour, lively, youthful and full of promise.

Subtle Muscat bouquet, floral and fruit-driven, very fresh, discreetly aromatic and perfumed.

Dry on the palate, with attractive fresh Muscat grape flavours, agreeably clean and refreshing, with an aromatic finish.

Serve it at 8°C, especially as an aperitif.

It is well-suited to goats- or ewes-milk cheeses, asparagus, marinated herring and mackerel, smoked fish, shellfish, or even flavourful, spicy dishes.

Enjoy it within 2 years.

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