



HUGEL & FILS
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Riesling 2011

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

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

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	13.00°
› Residual Sugar (g/l)	3.6
› Acidity (g/l)	7.39
› pH	3.07
› Age of vines	30
› Yields	65 hl/ha
› Grapes :	

- Riesling 100%



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

Beautiful bright colour, alert, straw green. Aromas perfectly in tune with its fruity varietal character, green apple, gooseberry, citrus, grapefruit, lime, floral spring flowers, fresh bouquet, bright frank and direct. On the palate this wine is perfectly dry, straight, direct, with gorgeous freshness, keeping our taste buds alert, with energy, active and lively.

Worthy successor to the 2010 that we already adored. Nice aperitif wine.

Drink now and within two years, served chilled as an aperitif 8 °, with all seafood, shellfish, raw fish, sushi, marinated, sea and river fish, à la nage, grilled, smoked.

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