



HUGEL & FILS  
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## Gewurztraminer 2012

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

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

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 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	14.13°
› Residual Sugar (g/l)	9.3
› Acidity (g/l)	4.38
› pH	3.54
› Age of vines	30
› Yields	55 hl/ha
› Grapes :	

- Gewurztraminer 100%



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

Promisingly attractive colour, intense, young and lively with hints of pale green and straw yellow, it is bright and clear with unctuous tears that indicate a full body.

Soft, aromatic, scented bouquet, showing opulence and body, flowers and fruit: rose, mignonette, jasmine, mango, litchi, passion fruit, and some spice : cardamom, saffron, liquorice stick.

Dry on the palate, but round, soft, nicely harmonious and mouth-filling, with a long, rich agreeably aromatic finish. A food wine that will match a wide variety of dishes.

Enjoy it now or within 2 or 3 years. Serve it chilled at 8°C as an aperitif, or with spicy dishes, Chinese, Moroccan, Indonesian, with lobster, crayfish tail, or with strong cheeses like Munster or Maroilles, or with white meats, veal, pork and game birds like pheasant or partridge.