



FAMILLE HUGEL

▶ Alcohol content	14.11%
▶ Residual sugar (g/l)	3.20
▶ Acidity(g/l)	7.59
▶ PH	3.2
▶ Age of vines	37
▶ Yields (hl/ha)	47
▶ Grapes: Riesling	100%

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.



Tasting

A sparkling robe with pale yellow highlights. The aromas are open and generous, just like those of a Riesling at the height of age, dashing with a sound footing that reveals an aristocratic origin. This wine comes from the finest marl soils of the Riquewihr, giving it a unique saline and full-bodied attack on the palate: you know what you are getting right from the start. The elegant, profound, complex and well-balanced flavour is perfectly structured over time by its beautifully mature acidity from which there is no sweetness to distract. This is a dry white wine.

RIESLING Estate 2019

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 marl soils of Riquewihr, in and around the Schoenenbourg give a characteristic minerality to wines from this remarkable terroir. A wine of depth and of patience.

The Vintage

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.



In the vineyard

Grapes carefully selected from within the Hugel Family estate including a high proportion from the Pflostig, strongly influenced by the chalky soils of Riquewihr.

The grapes have been handpicked into small



Winemaking

Gravity feed presses, no pumping or other handling.

After a few hours of decanting the must is then transferred to vats for fermentation at a carefully controlled temperature (18 to 24°C). Part of the wine (around 30%) was fermented in six to ten wine Burgundy barrels; this gives the wine body without the addition of any oaky character. A single racking before winter allowing the wine to clarify naturally without any artificial cold treatment. The wine is then lightly filtered in spring before bottling. The bottles are then laid down in our cellars before commercialization. The whole of the vintage was corked with DIAM, the cork without cork taint.



#FamilleHugel