



**FAMILLE
HUGEL**
ALSACE - FRANCE



Riesling Tradition 2011

Expression of our greatest terroir in this wine, combining depth, finesse and elegance with great 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

It is the Pinot Noir of white wines! Riesling is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses its best on our steepest slopes with a most complex minerality.

VINEYARDS & VINIFICATION

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes, some from the Schoenenbourg.

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 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	14.15°
› Residual Sugar (g/l)	3.1
› Acidity (g/l)	6.57
› pH	3,19
› Age of vines	35
› Yields	60 hl/ha
› Grapes :	

- Riesling 100%



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

Lively, youthful lemon yellow colour with pale lime green hints and a silvery sheen, superbly bright and clean.

Engagingly fresh, crisp open bouquet of flowers and fruit, slightly mineral and distinctly Riesling. Notes of white peach, green apple, lemon balm, lime blossom, wild hop flower and fresh moss.

On the palate this is a fine, classic Riesling, fresh and lively, crisp and refreshing, with nice acidity.

A dry, textbook Alsace Riesling, and a perfect successor to the 2010.

Enjoy it in its youth, although it will keep 3 to 5 years.

Serve chilled at 8°C as an apéritif, or with all seafood, shellfish and fish : raw, marinated, in sauce, grilled or terrine. Also with lobster, crab or sushi.