FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 1990

AOC Alsace, Alsace, France

great specialty for several generations of the Hugel family, who drafted the law on late harvest.
Wine with great power and longevity to taste religiously by itself during a special occasion.

QUICK VIEW
These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (botrytis cinerea) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE
A truly exceptional vintage in Alsace, part of the famous trilogy of 1988-1989-1990 when, for the first time ever, we were able to produce VENDANGE TARDIVE wines in all 3 varietals in 3 successive vintages. The harvest began on 4th October and ended on 27th November. Thanks to perfect climatic conditions throughout the year, the grapes were fully ripe and so sound that botrytis did not develop, and so we were unable to make any GEWURZTRAMINER SELECTION DE GRAINS NOBLES in 1990, despite waiting patiently until the end of November. This, and the rather small Gewurztraminer crop, were our only regrets in 1990.

IN THE VINEYARD
Produced from over-ripened grapes in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid
Date of harvest : 25. Oct. & 27. Nov. 1990
Potential alcohol : 15°6

WINEMAKING
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 extensively in our cellars until released for sale.

PRESENTATION
Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL
Gewürztraminer 100%

TECHNICAL DATA
Residual Sugar: 38.7 g/l

13.0° % VOL.

Famille Hugel
3, rue de la première Armée, 68340 Riquewihr
Tel. +33389479215 - info@hugel.com
hugel.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

Very deep and intense yellow-gold colour, bright and limpid, with thick slow-developing legs. A very expressive bouquet, yet elegant, soft and perfectly-balanced, of quince jam, mango, acacia honey, reseda blossom, jasmine, rose, cinnamon and nutmeg.

Charmingly, mouth-wateringly soft and supple, with ideally balanced body, structure, natural residual sugar, with just a touch of vivacity on the finish, which envelopes the whole palate.

A wine which can already be enjoyed now, but which will improve up to 20 years.

Drinks as an apéritif, or as an indulgence at any time of the day.

Enjoy with foie gras (goose or duck), or with desserts that are not too sweet : fruit tarts, apple, pear, mirabelle, pineapple, peach, apricot etc.

June 14, 1997

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