



FAMILLE HUGEL

Gewurztraminer ESTATE 2018

AOC Alsace, Alsace, France



A new selection "parcellaire" 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 clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

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 full and intensely aromatic.

THE VINTAGE

If the short crop of 2017 caused a lot of frustration, 2018 wiped it out completely with a mythical year. This cult vintage to be took a while to start, though, with a late budding on April 10th. But the warm conditions, continued long after the end of harvest treated the vine to offer us an unprecedentedly early vintage. Blooming completed on June 5th after 10 days! Ultra-fast canopy development had us run behind our vines all season long. Harvest started on September 5th (record early date) with quite a few gems made; the Pinot Noirs and the sweet wines are the true stars of this remarkable vintage. 2018 is a warm year, but without excess. 2018 vintage will be a great one!

IN THE VINEYARD

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus.

The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention.

WINEMAKING

After pressing, the must is decanted for a few hours, then fermented in temperature-controlled 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.



13.66 % VOL.

TECHNICAL DATA

Residual Sugar: 18.7 g/l

Tartaric acidity: 4.26 g/l

pH: 3.47

Age of vines: 40 years old

Yield: 52 hL/ha

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TASTING

The first highlights and heavy legs announce that this is going to be a very powerful wine. And the complex, intense and profound aromas do nothing to dispel that impression: musk, candied quince, grilled orange zest, marmalade, acacia honey... The immediate impression given by the flavour of the property's Gewürztraminers is always their sense of fullness and this is a wine that sets out its stall with a certain elegance. On the palate it is constant and harmonious, creamy and full; the flavour hangs around for a while as is typical to wines from the heavy soils of the Riquewihr. The harmonious and elegant final note is moderately acid and remarkable for its refined and noble bitterness.

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