



FAMILLE
HUGEL

▶ Alcohol content	14.88%
▶ Residual sugar (g/l)	11.2
▶ Acidity(g/l)	4.19
▶ PH	3.48
▶ Age of vines	43 yo
▶ Yields (hl/ha)	59
▶ Grapes: Gewurztraminer	100%

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.



Tasting

A bright colour with clear legs that herald what is to come, the aromas rapidly announcing that this is a very charming and almost heady wine. Delicate floral notes of rose and jasmine interact with hints of yellow fruit: peach, Mirabelle and tropical fruit: lychee, mango, dragon fruit. The bouquet is expressive but not overly so; it retains a sense of refinement and nuance, a true Hugel wine.

On the palate it is fine and delicate, not too weak; it invites you to travel afar and enjoy it with strong flavoured dishes. The precision of the final note could even lead some of its detractors to become reconciled with this strong-headed grape variety.

GEWURZTRAMINER

2020

The spice of Alsace and one of Famille Hugel's signature wines. It is both aromatic and extroverted through its floral and spicy notes. Gewurztraminer is an invitation to accompany a variety of spicy Asian dishes as well as smoked salmon and strong cheeses.

The Vintage

As expected, 2020 is a vintage marked by the sun, and lovers of 2009, 2011 or 2015 will find in it a worthy successor to these vintages touched by the power of Helios. The clay terroirs of Riquewihr showed once again their excellent resilience to drought and the summer unfolded without damage. The grapes remained extremely sound until the very end of the picking period which began early on September 7th, resulting in beautiful full bodied yet well balanced wines overall.

No late harvest wines were produced due to the "too good" sanitary conditions which forbid the development of botrytis.

In the vineyard

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.

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 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.



#FamilleHugel