



HUGEL & FILS
www.hugel.com



Gewürztraminer Tradition 2011

The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits. Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish, Oriental dishes.

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

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.

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 Sporen.

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 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)	8.6
› Acidity (g/l)	4.52
› pH	3.51
› Age of vines	25
› Yields	60 hl/ha
› Grapes :	

- Gewürztraminer 100%



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

Nice deep lemon yellow colour, young and lively with abundant green hints, bright and fresh, it clings softly and tenderly to the glass.

A fresh, open, expressive bouquet, fruity and aromatic, agreeably perfumed but not excessively, the fine characteristics of Gewurztraminer are displayed with lots of charm and delicacy.

We discover with pleasure true aromas of passion fruit, mango, fresh pineapple, as well as very floral touches of rose, jasmine, acacia blossom, pistachio and fresh almond.

The palate allows itself to be overwhelmed by a velvety softness, charming opulence and generosity, highlighted by a nicely aromatic freshness on the finish.

Enjoy it now for its fine Gewurztraminer character and youthful charm, or keep it for 3 to 5 years. Serve it at 8°C as an aperitif, or with game terrine, foie gras, strong cheeses, munster or maroilles, and with tasty, slightly spicy dishes from China, Morocco or India.

facebook

& YouTube

&

twitter

@Hugelwine