



FAMILLE
HUGEL

- ▶ Alcohol content 14.9%
- ▶ Residual sugar (g/l) 11.8
- ▶ Acidity(g/l) 4.19
- ▶ PH 3.78
- ▶ Age of vines 42 yo
- ▶ Yields (hl/ha)
- ▶ 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

2019

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

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.



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