FAMILLE HUGEL



Riesling Classic 2020

AOC Alsace, Alsace, France

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

QUICK VIEW

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.

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 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.

12.5 % VOL.
Contains sulphites.

TECHNICAL DATA
Residual Sugar: 1.8 g/l
Tartaric acidity: 7.68 g/l
pH: 3.01
Age of vines: 35 years old
Yield: 65 hL/ha

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