



FAMILLE HUGEL



Riesling VENDANGE TARDIVE 2013

AOC Alsace, Alsace, France

Great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.



QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather. The season started late with a damp spring and coulure, causing a smaller than usual crop. High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1st October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

IN THE VINEYARD

Produced from over-ripened grapes in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones.

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 extensively 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.

PRESENTATION

Geology and terroirs of Riquewihr

VARIETAL

Riesling 100%

11.14 % VOL.

TECHNICAL DATA

Residual Sugar: 67.8 g/l

Tartaric acidity: 8.49 g/l

pH: 3.1

Age of vines: 41 years old

Yield: 33 hL/ha

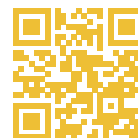
Famille Hugel

3, rue de la première Armée, 68340 Riquewihr

Tel. +33389479215 - info@hugel.com

hugel.com   

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



VIDEO

<https://www.youtube.com/watch?v=K-SRpB5zSoY>

TASTING

Coming soon

REVIEWS AND AWARDS

97/100

""Forget dessert and go for this riesling, which is one of the world's best energy drinks!""

Stuart Pigott, Jamessuckling.com

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