



FAMILLE HUGEL



Gewurztraminer TRADITION 2009

AOC Alsace, Alsace, France

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.

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.

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe.

2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

IN THE VINEYARD

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.

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 raked 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.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Gewurztraminer 100%

14.05° % VOL.

TECHNICAL DATA

Residual Sugar: 15.7 g/l

Tartaric acidity: 4.26 g/l

pH: 3.51

Age of vines: 25 years old

Yield: 60 hl/ha hL/ha

VIDEO

http://www.youtube.com/watch?v=39_D7vO36UQ

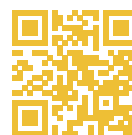
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hugel.com   

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



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

Intensely young colour, pale yellow, nicely bright, with thick, creamy "legs".

Restrained bouquet, pleasantly discreet, subtly fruity and floral : very ripe apricot, golden delicious apple, acacia, almond blossom, soft and harmonious.

In the mouth, what a nice surprise, luscious, juicy, soft and velvety, not heavy, with nicely balanced aromas and perfume, then a dry, flattering aftertaste.

Enjoy this wine with meat and game terrines, spicy lobster, oven-roasted white meats, poultry, veal, red mullet, and dishes that are lightly spicy or sweet and sour.

Serve at 8°C, within 2 to 4 years. A wine for those who prefer Gewurztraminer to be not too exuberant or fragrant.

4 June 2012

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