



FAMILLE HUGEL



Riesling TRADITION 2008

AOC Alsace, Alsace, Frankrijk

Expression of our greatest terroir in this wine, combining depth, finesse and elegance with great minerality.

Our most gastronomic wine for most fish and seafood dishes and many Alsace specialties.



OMSCHRIJVING

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

OOGSTJAAR

Climatic conditions were a carbon-copy of the excellent 2007 vintage. Budburst at the end of April was quite late, but May was warm and sunny so flowering began on 15th June and took more than a fortnight to complete.

July and August were particularly cool with hardly any rise in temperature, but in mid-September the Indian Summer arrived without a drop of rain. The sky stayed bright but temperatures were relatively cool.

As a result, the grapes ripened slowly but fully, perfectly healthy and with excellent acidity. The 2008 Alsace vintage was already born great but may prove to be exceptional.

DE WIJNGAARD

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 Schoenenbourg.

WIJNMAKEN

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.

PRESENTATIE

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

DRUIVENSOORT

Riesling 100%

12.5° % VOL.

SPECIFICATIES

Suikerresidu: 1.7 g/l

Zuurgraad van wijnsteen zuur: 8.34 g/l

pH: 3.06

Gemiddelde leeftijd van de wijnstokken: 30 years old

opbrengst: 50 hl/ha hL/ha

VIDEO

http://www.youtube.com/watch?v=MtclvDie_XM

Famille Hugel

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hugel.com   

ALCOHOLMISBRUK IS GEVAARLIJK VOOR DE GEZONDHEID. WAARDEREN EN TE CONSUMEREN MET MATE.



PROEFNOTITIES DOOR SERGE DUBS, WERELDS BESTE SOMMELIER IN 1989

Youth, freshness and brightness of the reflexion with an attractive and already promising wine.

Fresh and lively, pleasantly aromatic of spring flowers, linden flowers, hawthorn, lime, lemon balm, boxwood and almost of young muscat.

Bright, dry , a hint of crispness, for wine lovers of dry Riesling, elegant and sleek. Refreshing and light .

Ideal already with seafood, shellfish, raw or marinated fish, and within a few months with fish in sauce or grilled meats and fish terrines. Drink at 8 °.

April 15, 2010

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