

Hugel & Fils Gewürztraminer, Alsace

£19.99



Vintage: 2015

Bottle Size: 75cl

Alcohol %: 14%

Country: France

Description: The Hugel family is one of the very top producers in Alsace with its trademark steely and minerally wines. This Gewürztraminer is a superb example with full spicy fruit and excellent structure.

Cepages: Gewürztraminer

Group: Alsace

Sub group:

Colour: White

Closure: Cork

Producer: Hugel

Website: www.hugel.com/en/hugel.php

Organic/Bio Status:

Food / cocktail match: Serve it chilled at 8°C as an aperitif, or with spicy dishes, Chinese, Moroccan, Indonesian, with lobster, crayfish tail, or with strong cheeses like Munster or Maroilles, or with white meats, veal, pork and game birds like pheasant or partridge.

Food / cocktail recipe:

Press 'So much for riesling; gewurztraminer is a more challenging grape, with a combination of exotic spices like ginger and cardamom, tropical and orchard fruits and intense, floral aromas. Hugel & Fils again delivers the powerful, structured benchmark version' - Terry Kirby, The Independent

Awards

Other Info: 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 the cellars until released for sale.