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**GEWURZTRAMINER "HUGEL" – APPELLATION ALSACE CONTRÔLÉE – MIS EN BOUTEILLE PAR HUGEL ET FILS – RIQUEWIHR – FRANCE 2009 13%**

Produced by the HUGEL family, 12 generations of unbroken winegrowing tradition since 1639. Alsace is the driest wine region in France with a cool and long growing season giving unique dry wines with great finesse and unequalled intensity.

This wine may show a slight sediment of tartrate crystals, a sign of a natural non-treated wine.

**VISUAL ANALYSIS:** straw yellow with green reflections

**OLFACTORY ANALYSIS:** litchi, grapefruit, cedar note, vanilla, melon marmalade, soap, jasmine and wormwood note

**GUSTATIVE ANALYSIS:** alcoholic note and good softness; nice salivation and light touch of minerality (the crisping sensation in the dorsal part of the tongue); the final is litchi flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** *burrata* (typical Italian cheese)

- The acidity (salivation) of the wine is cutting through the fatness of the cheese
- The sapidity (mineral salts) of the wine is counterbalancing by the sweet tendency of the cheese
- The structure of the wine is pairing the structure of the cheese
- The gustative-aromatic persistence of the wine is matching the gustative-olfactory persistence of the cheese