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**RIESLING "HUGEL" – APPELLATION ALSACE CONTRÔLÉE – MIS EN BOUTEILLE PAR HUGEL ET FILS – RIQUEWIHR – FRANCE                      2011 12,5%**

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.

Riesling is the top gastronomic wine of our region. This wine may show a slight sediment of tartrate crystals, a sign of a natural non-treated wine.

**VISUAL ANALYSIS:** straw yellow with silver reflexes

**OLFACTORY ANALYSIS:** mandarin, lemon, quince, white fig marmalade, wet grass, thyme, talc and jasmine

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

**WINE-FOOD COMBINATION:** *risotto* with shrimps and curry

- The acidity (salivation) of the wine is cutting through the fatness of the shrimps
- The sapidity (mineral salts) of the wine is counterbalancing by the sweet tendency of the rice
- The softness of the wine is neutralizing the spicy sensation of the curry
- The structure of the wine is pairing the structure of the recipe
- The gustative-aromatic persistence of the wine is matching the gustative-olfactory persistence of the recipe