



# TRIMBACH

## “RÉSERVE” RIESLING 2017

### BACKGROUND

The Trimbach’s have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style. The family personally looks after each operation, from planting to harvests and from vinification to bottling.

The viticultural origin of the Trimbach family dates back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. From then on, the Trimbach’s were renowned for their wine-growing. Maison Trimbach’s vineyards are all situated around Ribeauville (Ribeauville, Hunawihr, Bergheim, Rorschwihr, Riquewihr and Mittlewihr). They benefit from the unique Alsatian microclimate, thanks to the Vosges Mountains protection, which preserves the plain from the rain. The vineyards were planted on the Ribeauville’s fault line that fractured 50 million years ago between the Vosges Mountain range and the Black Forest offering a mosaic of terroirs including the complex calcareous limestone and bio-degraded seashell fossils called “Muschelkalk.”

Trimbach Réserve are the result of a rigorous selection from mostly old vineyards in Ribeauvillé and the surrounding villages, producing more complex wines with longer ageing potential.

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Riesling

### WINEMAKING & VINTAGE NOTES

The Réserve quality means the grapes come exclusively from Trimbach’s vineyards in the Ribeauvillé, Hunawihr and Bergheim areas which has been known for centuries to produce among the very finest Riesling from Alsace due to the complexity of its terroirs and soils which are composed primarily of limestone over sandstone. The vines are south/south-east facing, 45-50 years old with deep roots ensuring complexity and structure. The 2017 vintage was a top Riesling vintage in Alsace, comparable to 2007 which has aged beautifully. Fermentation occurs in temperature controlled stainless steel and concrete vats and the wine does not undergo malolactic fermentation.

### AGEING

Bottles remain in the cellar before reaching the marketplace, ensuring the wines are both ready to drink upon release but also hold great ageing potential of 10 years.

### TASTING NOTES

This is a textbook Riesling, dry, crisp with good ripeness and acidity and a lingering finish. It is best with fish, marinated, grilled or cooked in a sauce. Very good with traditional Alsace dishes like onion pie, choucroute, river fishes, pork dishes, chicken or veal. Riesling also goes well with Sushi or sashimi dishes and a perfect companion to fusion cuisine.



**93** WINE SPECTATOR  
Jan/Feb 2020  
POINTS

- 93 PTS WINE ENTHUSIAST 5/20
  - 93 PTS JAMES SUCKLING 8/19
  - 92 PTS VINOUS 1/19
  - 90 PTS WINE & SPIRITS 8/20
- YEAR'S BEST ALSATIAN WINES**

### WINEMAKER

Pierre Trimbach

### TECHNICAL DATA

Alcohol  
13.5%

