



# TRIMBACH

## RIESLING GRAND CRU MANDELBERG 2016

### 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 Mittelwihr). 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."

### APELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Riesling

### WINEMAKING & VINTAGE NOTES

Since 1996, the Trimbachs have been cultivating Grand Cru Mandelberg in Mittelwihr which is situated on an almond tree slope. This south-south-east hill is composed of brown limestone-marl soil and is an early ripening terroir. The vineyard has an altitude of 690 to 755 feet, with the age of the vines averaging 45+ years. The average yield is 40-45 hl/ha. Twenty years after cultivating the vineyard, the family had decided to integrate this Grand Cru in their collection.

The 2016 vintage in Alsace was a classic vintage characterized by pure wines, beautiful acidity and concentration.

### AGEING

This wine can age 15 to 20 years.

### TASTING NOTES

A highly finessed wine, this has notes of herbal tea and vibrant citrus over a mineral backdrop. Perfectly balanced with tension. Pair with fresh water fish, turbot, langoustines, summer salads, smoked fishes, sushis and sashimis.

### WINEMAKER

Pierre Trimbach

### TECHNICAL DATA

Residual sugar:  
2.7 g/L

Tartaric acidity:  
6.49 g/L

Total acidity (H<sub>2</sub>SO<sub>4</sub>):  
4.24 g/L

pH: 3.15

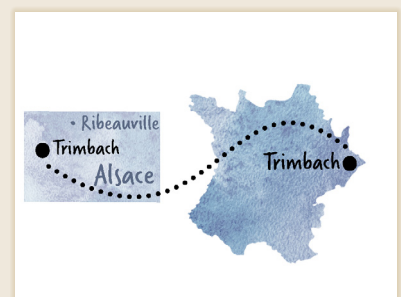
Alcohol:  
13.0%



**96** WINE ENTHUSIAST  
POINTS  
May 2020

**93** PTS JAMES SUCKLING 8/19

**92+** PTS VINOUS 4/18



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