



TRIMBACH

GRAND CRU SCHLOSSBERG RIESLING 2018

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, Hunawirh, 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."

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

In 2012, nearly 5 acres of the Grand Cru Schlossberg was aquired by the Trimbach family. The first vintage produced is 2014. Grand Cru Schlossberg has a granitic terroir – granite from Thannenkirch above Ribeauvillé and granite migmatite from Kaysersberg. Planted in horizontal terrasses, south facing, located next to the castle, just under the forest, the vineyard benefits from a cooler microcosm. The age of the vines is 35-40 years, with yields 35 hl/ha.

The grapes were handpicked as late as possible in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. After a very gentle pressing in a pneumatic press, the juice ferments in temperature-controlled stainless steel vats for three to four weeks.

AGEING

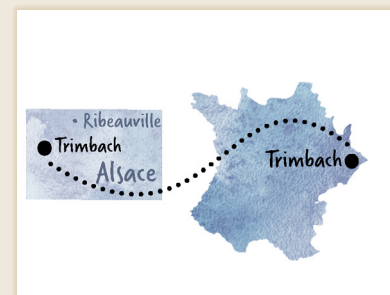
The wine is not oak-aged, and is vinified to complete dryness with no residual sugar. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared.

TASTING NOTES

Delicate, dry, precise and able to age for at least 15-20 years.



THE REFERENCE POINT OF
ALSACE WINES FOR
THREE CENTURIES



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Alcohol
14%

RS: 0.6 g/L



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