



TRIMBACH

"CLASSIC" RIESLING 2019

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 Ribeauvillé (Ribeauvillé, Hunawehr, 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 Ribeauvillé'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

The vines grow on the slopes of the sub-Vosges hills, with soils mostly composed of limestone, sandstone and marl, with southern and southeastern exposures. Twenty to thirty percent of the grapes come from Grands Crus including Trimbach's young vines from GC Kirchberg de Ribeauvillé. In 2019, cold temperatures in the spring slowed the growth of the vines. Dry and very hot weather followed in June. August brought some beneficial rain and relief to the vines. The harvest conditions were exceptional – hot, dry with perfect maturity and superb balance between sugar and acidity.

The grapes were crushed and delicately pressed in a pneumatic press, then vinified in a dry style in stainless steel vats and old casks. There was no malolactic fermentation or long ageing on lees in order to preserve freshness, liveliness and fruity aromas. The wine is bottled in the following spring and ages one year, minimum, in the cellar before release.

TASTING NOTES

This is the very definition of the Alsatian Riesling, well anchored in the dry and balanced Trimbach style. It shines with its elegant liveliness, crunchiness and notes of white flowers and citrus fruits leading to a saline finish. It is the perfect accompaniment to seafood, marinated or grilled fish, salads, goat cheese, spring vegetables as well as all white meats.

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Analysis:

Residual Sugar: 0.6 g/L
Tartaric Acidity: 8.28 g/L
Sulfuric Acidity: 5.41 g/L
pH: 3.09

Alcohol
13.2%



92 JAMES SUCKLING
August 2022
POINTS

90 PTS WINE SPECTATOR WEB'21

