



TRIMBACH

RIESLING 390TH ANNIVERSARY 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 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

TERROIR & VINTAGE NOTES

This wine was created in honor of Trimbach's talented winegrowers who have been partners with Trimbach for decades and with whom they share the same passion. The wine comes from an extraordinary mosaic of Alsace terroirs. From north to south, these grand terroirs lieu-dits sparked in 2016. A mild winter was followed by abundant rain in the spring, which replenished water reserves. A hot and sunny summer with peak temperatures at the end of August allowed for full maturity and led to sunny conditions during harvest.

WINEMAKING

Grapes are harvested at maturity then crushed and delicately pressed in a pneumatic press. Vinified in a dry style in stainless steel vats and old casks. No malolactic fermentation, or long ageing on lees to preserve freshness, liveliness and fruity aromas. Bottled in the spring 2017. The wine was released four years after the harvest and already expresses superb development with ageing potential between 10-12 years.

TASTING NOTES

A beautiful golden color with green reflections. The nose reveals a delicate bouquet of ripe white fruit and floral scents. A dry-style Riesling with crystalline acidity which provides precision combined with superb length. This gastronomic Riesling is ideal as an aperitif or with grilled fish, shellfish in butter or roasted white meats in sauce as well as traditional French dishes or spicy cuisines.

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

RS: 7.7 g/L

TA: 7.6 g/L

pH: 3.0

Alcohol

12.7%

DEPUIS 1626



TRIMBACH

RIBEAUVILLE - FRANCE



95 **#3 ENTHUSIAST 100**
POINTS **2022**
WINE ENTHUSIAST
April 2022

94 PTS VINOUS 4/18

93 PTS WINE SPECTATOR 4/22



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