



TRIMBACH

"RÉSERVE" RIESLING 2020

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, 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 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."

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.

Grapes are selected at maturity then crushed and delicately pressed in a pneumatic press. Vinified in a dry style in stainless steel vats. No malolactic fermentation, or long ageing on lees, in order to preserve freshness, liveliness and fruity aromas.

AGEING

Bottled in Spring and then remains in the cellar for a minimum of one year.

TASTING NOTES

Structured and fruity, this wine reveals itself with finesse. Characteristic of the geological richness of the limestone terroir of Ribeauvillé, it expresses itself with a beautiful width in the mouth. Always in balance, it is of course dry and chiseled with a gourmet and charming side. The finish is mineral and saline.

Ideal to share as an aperitif around tapas or mezze. Serve with traditional sauced dishes such as vol-au-vent or veal blanquette. Very nice with fish sashimi, Japanese seaweed salad, Spaghetti alle Vongole. Will also enhance seasonal vegetable or seafood risottos.

Ready to be tasted now but will evolve favorably in the years to come to gain depth and offer an even more intense expression of the terroir. Ageing potential eight years minimum.

WINEMAKER
Pierre Trimbach

TECHNICAL DATA

Alcohol
13%

DEPUIS 1626

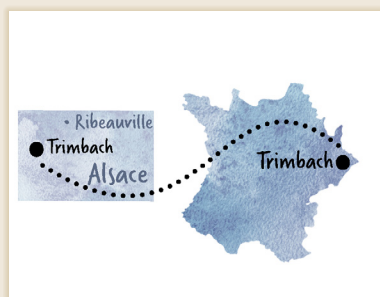
TRIMBACH

RIBEAUUVILLÉ - FRANCE



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