



TRIMBACH

"CLASSIC" GEWURZTRAMINER 2015

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% Gewurztraminer

WINEMAKING & VINTAGE NOTES

Sourced from the Trimbach's family's own vineyards and from growers with whom the family has long-term relationships. Gewurztraminer is one of Trimbach's most unique wines. The wine is fermented in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation in order to maintain as much natural acidity as possible.

AGEING

The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity

TASTING NOTES

Bright pale gold with aromas of cinnamon, nutmeg, lychee and rose petals. Rich, intense, luscious and well balanced with a dry, spicy finish. Perfectly pairs with Asian and fusion cuisines as well as spicy entrees. Also an ideal wine to pair with strong cheeses.



92 WINE ENTHUSIAST
POINTS August 2017

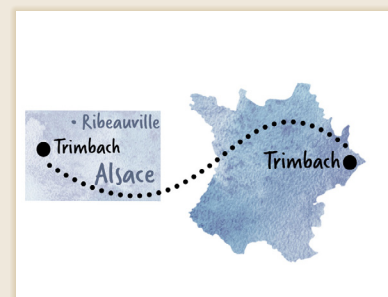
92 PTS JAMES SUCKLING 12/16
90 PTS VINOUS 3/17

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Acidity
TA 5.1 g/L - RS 9.0 g/L
Alcohol
13.5%



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