



**WINEMAKER**  
Pierre Trimbach

#### TECHNICAL DATA

Alcohol  
45%

# TRIMBACH

## MIRABELLE "GRANDE RÉSERVE" PLUM BRANDY

### 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".

### APELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Mirabelle Plums

### WINEMAKING & VINTAGE NOTES

After crushing the fruit, fermentation begins at temperature control between 71°F and 77°F followed by distillation in copper alembics at a minimum temperature of 140°F. The aroma and the taste of the original fruit is extracted and conserved during the distillation process using steam heated stills. Distillation is a single continuous process with the elimination of the initial "head" and final "tail" distillate in order to keep only the best of the distillation called the "heart."

### AGEING

Mirabelle Grande Réserve undergoes ageing in stainless steel for a minimum of 16 months

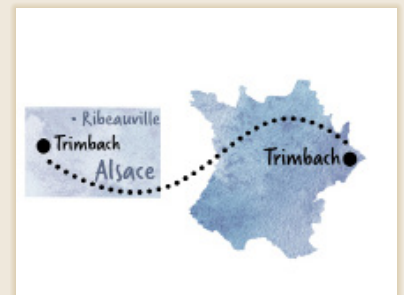
### TASTING NOTES

Extremely pure and clear with aromas of lush yellow plums with hints of baking spice. Crisp and clean, pure fruit plum flavors with a long finish. Serve well-chilled from the refrigerator or freezer. Often served over ice cream or other desserts as a flavor enhancer. Can be used as a flavored base for mixed drinks.

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