



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Analysis
TA: 4.88 g/L - RS: 53 g/L
Alcohol
13.5%

TRIMBACH

GEWURZTRAMINER

VENDANGES TARDIVES 2011

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, 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 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% Gewurztraminer

WINEMAKING & VINTAGE NOTES

Grapes are sourced from Grand Cru Osterberg in Ribeauville and very old vines planted at the Muelforst site in Hunawehr. The well-drained vineyards, facing South, contain argilo-cacaire soils over a deep limestone base, excellent for growing Gewurztraminer. The yield is only 25 hl/ha.

AGEING

Fermented in stainless steel, with no malolactic fermentation to preserve natural fruit acidity, followed by three months ageing before and estate bottling. Bottles remain in the cellar for several years before release, ensuring the wines are both ready to drink but also hold great ageing potential—20 years or more.

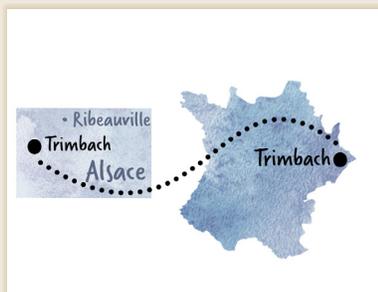
TASTING NOTES

Medium gold with aromas of quince preserves, caramelized Mirabelle and lychee. Sweet, succulent, full-bodied and elegant. Outstanding paired with foie gras, pork and fruit based desserts. Also, a phenomenal accompaniment to authentic Munster cheese.



95 WINE ADVOCATE
POINTS June 2017

92+ PTS VINOUS 11/12



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