



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Analysis
TA 7.9 g/L - RS 2.7 g/L
Alcohol
12.5%

TRIMBACH

"CLASSIC" RIESLING 2013

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

WINEMAKING & VINTAGE NOTES

The specific vineyard plots for Trimbach Riesling are selected each year by Pierre Trimbach. The grapes are normally harvested in late October and 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

Bottles remain in the cellar for several years before reaching the marketplace, ensuring the wines are both ready to drink upon release but also hold great ageing potential.

TASTING NOTES

A beautiful straw color with green edges with a fine mineral fragrance of ginger and caraway seed under ripe pineapple and flowers. Flavors of white peach, quince and lemon on the palate with a lingering, clean and dry finish. Pairs perfectly with marinated or grilled fish and sushi.



91 BEST OF YEAR 2015
WINE ENTHUSIAST
POINTS December 2015

91 PTS JAMES SUCKLING 9/15
89 PTS VINOUS 4/15

