



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Alcohol
13%

TRIMBACH

"RÉSERVE" RIESLING 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 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".

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

Grapes are from Trimbach's own estate vineyards, including the noted Lieux-Dits vineyard which is considered Premiers Cru, harvested in late September/early October and vinified at the Trimbach winery. Fermentation occurs in temperature controlled stainless steel and concrete vats and the wine does not undergo malolactic fermentation.

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.

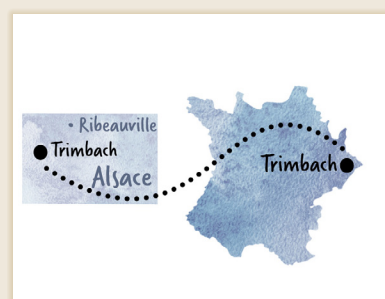
TASTING NOTES

Pale, bright straw yellow with aromas of lemon peel, honeyed fruit and menthol on the nose. Ripe, supple and rich, yet lean and precise with excellent mineral character. This elegant Riesling, dry and precise, is a worthy accompaniment to a wide variety of dishes especially shellfish and white meats.



92 WINE SPECTATOR
November 2017
POINTS **SMART BUY**
January 2018

91+ PTS VINOUS 3/17
90 PTS WINE ADVOCATE 6/17
90 PTS JAMES SUCKLING 12/16



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