



DESCRIPTION

The predominant "Keuper" marl-limestone soils on which it is produced give this rare wine a full and powerful style. Produced from old vines from the former wine estate of the Lords of Ribeaupierre, the grapes are selected and harvested at the peak of their ripeness. It is a wine with flowery and spicy aromas and a dry personality, and yet so rich and so fruity that it almost hints at sweetness ... a mere illusion. In youth, the roundness and viscosity can mask its typical dryness as well as the underlying finesse which is the Trimbach trademark. This Gewürztraminer is only produced in the very best vintages and it can be cellared for ageing for up to 20 years. Pair with: foie gras, spicy and aromatic dishes, cheeses and fresh fruit-based desserts.

VINIFICATION

Strict selection and sorting the grapes in the vineyards Gentle pneumatic pressing for 2-3 hours. The juice drops by gravity into the cellar. The last 30 minutes of the pressing are kept separate and sold in bulk. Natural clarification of the juice. The following 3-4 days the fermentation starts and lasts from 2 to 4 weeks depending on the vintages and grape varieties. Racking is applied to separate the gross lees from the clean juice. No malolactic fermentation to preserve the purity of the fruit, the freshness and the natural ripe acidity. The wine stays in the barrels or stainless-steel tanks until bottling which starts in April and ends in September. The release for Pinot Blanc and Muscat is usually 1 year after the harvest. Two years for Riesling and Gewürztraminer. More bottle aging in the cellar up to 5-7 years for the top Riesling, Gewürztraminer, Pinot gris, Grands Crus wines and Clos Ste Hune.

AWARDS

2015 - James Suckling : 95/100 in 2024 | 2015 - The Wine Advocate : 94/100 in 2024

ADDITIONAL INFORMATION

Grape variety: Gewürztraminer
Brand: Trimbach
Country: France
Area: Alsace
Color: White
Category: Wine
Flavor profile: Intense,Spicy,Sweet