

TRIMBACH, GEWÜRZTRAMINER



DESCRIPTION

This full, powerful and dry white wine has an aromatic bouquet with notes of lychee. The herbal taste has a pleasant mouthfeel and results in a long finish.

VINIFICATION

Strict selection and sorting of the grapes in the vineyards. Gently pressed pneumatically for 2-3 hours. The juice from the last 30 minutes of pressing is kept separate and sold in bulk. Fermentation begins the following 3-4 days and lasts 2-4 weeks, depending on the vintages and grape varieties. No malolactic fermentation, thus preserving the purity of the fruit, the freshness, and the natural ripe acidity. The wine remains in barrels or stainless steel tanks until bottling, which begins in April and ends in September. A longer bottle aging period of 5-7 years in the cellar is maintained for the best Gewürztraminers.

UNIQUE SELLING POINTS

- Trimbach remains true to its style: dry and without oak aging.

AWARDS

2019 - Terroir Sense Wine Review : 92/100 in 2025 | 2020 - The Wine Advocate : 91/100 in 2025 | 2020 - James Suckling : 92/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Gewürztraminer
Brand: Trimbach
Country: France
Area: Alsace
Color: White
Category: Wine, Cellar remnants
Flavor profile: Classic, Spicy, Full Bodied
Alcohol percentage: 14.50