

TRIMBACH, RIESLING



DESCRIPTION

A delicate bouquet, a nice balance between his dry personality, his distinguished fruitiness and his natural vitality contribute to his exceptional richness.

VINIFICATION

Strict selection and sorting the grapes in the vineyards. Gentle pneumatic pressing for 2-3 hours. The juice drops into the cellar by gravity. 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 is usually 1 year after the harvest for Pinot Blanc and Muscat. Two years for Riesling and Gewürztraminer. More bottle aging in the cellar up to 5-7 years for the top Riesling, Gewürztraminer, Pinot gris, Grand Crus wines and Clos Ste Hune.

AWARDS

2021 - James Suckling : 92/100 in 2024 | 2023 - Vinous : 91/100 in 2025 | 2023 - Terroir Sense Wine Review : 92/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Riesling
Country: France
Region: Ribeauvillé
Area: Alsace
Color: White
Category: Wine
Flavor profile: Fresh, Fruity, Minerality
Alcohol percentage: 12.5