

Trimbach Riesling 'Cuvée Frédéric Emile'

COUNTRY

France

REGION

Alsace

GRAPE

Riesling

VINTAGE

2016

ABOUT THE DOMAINE

Maison Trimbach's viticultural origins date back to 1626. Since then, thirteen generations of winemakers, devoted to the passion for Alsace wines, have consistently distinguished themselves by the quality and authenticity of their wines. The Alsace region is possessed of exceptional vineyards. The vines are, on average, 45 years old. Each wine is made from a single grape variety, with Riesling representing half of the production. The estate's 61 ha vineyards and the grapes from their 35 winegrowers have been grown organically for 10 years and became officially certified organic in 2023. The key words to describe all the Trimbach wines are: balance, purity, consistency and minerality. The objective is to bring out the terroir in each of the wines.

WINEMAKING

The grapes are always picked by hand as late as possible in order to achieve maximum ripeness and pressed very gently in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 3-4 weeks. The wine is vinified to complete dryness. It is not oak-aged as we believe that wood gives nothing to the wines, the salient characteristics of which are extreme purity and concentrated fruit. « Cuvée Frédéric Emile » Riesling needs 3 to 5 years to blossom and usually ages minimum 15 year.

TASTING NOTES

The top cuvée of a great estate, this has nuts and lime, richness yet a backbone of steel.



TECHNICAL NOTES

Alcohol by volume
13%

Residual Sugar
4.3g/L

pH Level
3.11

Acidity
8.33g/L

Vegan