

Trimbach Riesling 'Mandelberg' Grand Cru

COUNTRY

France

REGION

Alsace

GRAPE

Riesling

VINTAGE

2019

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

After harvesting, the grapes are brought directly to the winery where they are fermented in stainless steel and bottled early without malolactic fermentation.

TASTING NOTES

Perfumed, elegant characterised by pure wine characters, beautiful acidities and concentration. Food pairing: this elegant and lifted Riesling is a wonderful compliment to langoustines, summer salads, and kingfish sashimi.



TECHNICAL NOTES

Alcohol by volume
14%

Residual Sugar
9.8g/L

pH Level
3.11

Acidity
7.16g/L

Vegan