

**Trimbach**

# Gewurztraminer Réserve 2017



## TASTING NOTE

Fragrant with lychees, beeswax and chamomile, with ripe lemons and tropical fruit in the mouth, along with a furl of smoke.

## VITICULTURE

Trimbach, a wine legacy since 1626. Their vineyards, nestled in Ribeauville, enjoy an Alsatian microclimate thanks to the Vosges Mountains. Planted on a 50-million-year-old fault line, they offer diverse terroirs with calcareous limestone and seashell fossils. Trimbach Réserve, selected from old vineyards, promise complex, age-worthy wines.

## VINIFICATION

Rigorous selection from select old vines in calcareous clay soils on only the best years. This luscious, spicy wine matures for complexity. Harvested by hand, directly fermented in steel, bottled early without malolactic fermentation.

## FOOD MATCHING

Excellent as an aperitif, this lush reserve is particularly good with highly-seasoned food, notably from Asia and the Orient. It is ideal with strong cheeses, especially Munster.

SIZE	75cl
VINTAGE	2017
ABV	14%
GRAPE VARIETIES	Gewurztraminer (100%)
CLOSURE	Natural Cork
SKU CODE	63906117
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Alsace
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.6
TOTAL ACIDITY	4.9g/l Tartaric
RESIDUAL SUGAR	13.2g/l
SKU	63906117