

Riesling 2009 «Réserve»

2009 is a great vintage in Alsace.

Thanks to a very strict selection, we have been able to produce this Riesling «Reserve» with very good concentration of fruits, purity and precise aromas. A touch of minerality characterises the wine and the «Style» of the Trimbach wines.

The grapes come from vines that are over 40 years old in Ribeauvillé and are always harvested the latest when completely mature (12,5° minimum). Soils are mainly made of limestone and clay.

White flowers, lemon notes and minerality touch on the nose.

Fresh and vibrant, grapefruit and citrus, white peach, this wine has a long finish which is a sign of a beautiful future for the wine.

A great Riesling in the best vintage can be kept minimum 10 to 15 years.

This Riesling Reserve 2009 matches seafood, grilled or sauced fishes, white meats, pig, exotic cuisines, sushis, etc... but also the classic choucroute royale from Alsace or some other traditional meals.

This Riesling is well-balanced in terms of fruits and acidity, and of course it is bone dry with less than 1 gram of residual sugar per liter.

Alcohol : 13,6 % vol.

Total acidity : 7,7 g/l.(tartaric)

Residual sugar: < 1 g/l

