

Trimbach Gewurztraminer 2013

Very distinctive and unique grape variety, the Traminer is coming from northern Italy and the production probably started around 1511.

The first selection of clones was done around 1870 and since then all the winegrowers in Alsace talk of Gewurztraminer (literally spicy Traminer). This selection of better clones was done in order to produce a better, spicier Traminer.

Gewurztraminer counts for 2900 hectares in Alsace (18,8% of the total surface planted) and produces a rich, powerful, pungent wine, usually around 13,5 per cent alcohol but always well balanced with ripe natural acidity.

2013 was a great vintage in Alsace thank to our well known micro-climate.

2013 Gewurztraminer was made from grapes we selected rigorously. This excellent vintage with high acidity was very clean and we brought in some very healthy grapes which enabled us to produce a disciplined and dry Gewurztraminer with lots of fruitiness.

2013 Gewurztraminer has a gold color with a perfumed nose of lychee fruits and spices. The wine is rich, intense, luscious and the finish is dry and spicy. Textbook Gewurztraminer from Alsace, with a great balance due to its natural ripe acidity that will age easily 5 years and more.

Gewurztraminer is perfect with spicy foods from all around the world ; from Chinese cuisine to Indian curries, from sushis to fusion cuisine....It is the only wine able to stand up to spices, and strong cheeses as well, like our local Munster cheese or Epoisses, Livarot.... as well as blue cheeses like Roquefort, Fourme d'Ambert and Stilton.



Alcool : 13%

SR : 11 g/l

AT : 6,11 g/l