

Gewurztraminer 2008 « Cuvée des Seigneurs de Ribeaupierre »

Gewurztraminer « Cuvée des Seigneurs de Ribeaupierre » comes from the best parcels of Gewurztraminer we own and is not produced every year, only when Pierre Trimbach believes that the quality is high enough to give birth to this great wine.

It was not produced in 2006, 2003, 2002, 1995, 1994, 1992, 1991 and 1987 for instance.

2008 saw an excellent harvest. Ripe grapes, very healthy at the same time, with a high natural acidity to balance the wine. We pick Gewurztraminer grapes as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavor and complexity.

The grapes are of course picked by hand 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 2 - 4 weeks.

The wine is not oak aged as we believe that wood gives nothing to our wines, the salient characteristic of which are extreme purity and concentrated fruit.

Bottling is early to preserve freshness and wines then bottle - aged before leaving the winery.

Spicy and exotic on the nose. Ripe but not sweet. Fine, stylish, concentrated wine with lovely grip. Purity of flavors, beautiful elegance and very persistent. Great power and richness while retaining a balance of finesse and elegance.

Almost ready to drink now, and 10 + more years.

Serving suggestions: smoked salmon, pork, Chinese food, strong cheeses, goose and light dessert such as fruit tarts. Ideal as an aperitif or for reception.

Probably the only wine that can stand up to curry, spices and cajun cuisine or Chinese cooking and full Asian flavors.



Alcohol: 14,5 %
Residual sugar: 12 g/l
Tartaric Acidity: 5,95 g/l