

Trimbach Riesling 2014

Riesling is with no doubt the « King of the wines of Alsace ».

2014 in Alsace is what winemakers qualify of a great Riesling vintage.

The wine is produced with 100 % Riesling by law and is dry fermented at “Trimbach”.

Traditionally in Alsace Riesling is produced dry with an average of 12,5 – 13,00% alcohol. It represents roughly 3500 hectares out of 15.000 total and is a late maturing grape.

These grapes were selected by Pierre Trimbach in the south of Alsace and picked throughout the month of October 2014.

Beautiful color with green edges, it needs a few more months to reveal its full potential and will age gracefully another few years.

The nose is developed and shows a hint of mineral flavour associated with good ripeness and acidity.

This 2014 Riesling has a lingering clean and dry finish.

Ripe fruits in the palate, white peache, quince, grapefruit and lemon with good ripe acidity in the finish ensuring some good ageing potential.

Riesling 2014 is at its best with fishes, marinated, grilled or cooked in a sauce.

Very good with traditional Alsatian dishes like oignon pie, choucroute, river fishes, pork....

Riesling is one of very few wines able to match sushi or sushi-styled food.

This dry Riesling is now ready to drink but will enjoy another 5+ years minimum of ageing and will get more complex with time.



Alcool: 12,90% vol.

Sucres résiduels: 3,1 g/l

Acidité tartrique: 8,9 g/l