



# Riesling 2020

## BACKGROUND

Since 1626, the Trimbach family have been a reference point for fine Alsace wine. They are also one of the largest owners of Grand Cru vineyards in the region which account for an impressive third of their total production. At every level, their wines embody the celebrated Trimbach style: structured, long-lived, fruit-driven, dry, elegant, and above all balanced. Family is also central to everyday life at Trimbach. Winemaking is expertly managed by 12th-generation Pierre, alongside his nephew Julien. Pierre's brother, Jean, and Pierre's daughter Anne, the eldest of the 13th generation, are global brand ambassadors. In 2023, Trimbach was certified HVE-3 Organic reflecting their dedication to creating the highest-caliber expressions of their terroir.

## TERROIR & VINTAGE NOTES

Riesling Classic is composed of 25% grapes originating from Grand Cru vineyards. The Riesling varietal represents 50% of Maison Trimbach production. The specific vineyard plots for Trimbach Classic Riesling are selected each year by Pierre Trimbach himself. The grapes are fermented in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation in order to maintain as much natural acidity as possible. 2021 was a rather complicated and humid growing season which was very demanding in terms of organic sprayings. Despite hard work and extreme care the harvest was down 30% in volume; however, thanks to vigorous selections, the fruit was brilliant and delivered a classic vintage with high natural ripe acidity.

## WINEMAKING & AGING

The grapes were crushed and delicately pressed in a pneumatic press, then vinified in a dry style in stainless steel vats and old casks. There was no malolactic fermentation or long aging on lees in order to preserve freshness, liveliness and fruity aromas. The wine is bottled in the following spring and ages one year, minimum, in the cellar before release.

## TASTING NOTES

This is the very definition of the Alsace Riesling, well anchored in the dry and balanced Trimbach style. It has aromas of lemon, pear, tropical fruit with candied orange. It shines with its elegant liveliness, crunchiness and notes of white flowers and citrus fruits leading to a minerally finish.



375ML

750ML



## ORIGIN

Alsace AOC, Alsace, France

## GRAPE VARIETIES

100% Riesling

## SIZES

750ml, 375ml

## TECHNICAL DETAILS

ABV: 13%, Closure: Cork

## WINEMAKER

Pierre Trimbach



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