



Riesling 2007 “Réserve”

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

The « Réserve » quality means at « TRIMBACH » that the grapes are richer and more complex than the traditional Riesling. The grapes come exclusively from our village RIBEAUVILLE which is known for centuries to produce among the very finest Riesling from Alsace. The vines facing south are 40 years old with deep roots into limestone ensuring complexity and structure for this vintage 2007, very classical in Alsace, and especially for Riesling.

Beautiful colour with green edges, the nose is developed and shows a hint of mineral flavour associated with ripe Riesling fruits. Ageing potential 10+ years.

This is a text book Riesling, dry, crisp with good ripeness and acidity and a lingering finish.

Riesling 2007 « Réserve » is at its best with fish, marinated, grilled or cooked in a sauce. Very good with traditional Alsatian dishes like onion pie, choucroute, river fishes,

Riesling is very fine as well with Sushi or sashimi dishes, perfect companion to Fusion cuisine also.

Technical information:

Alcohol by Volume : 13.25 %

Residual sugar: 0.9 g/l

Total acidity in tartaric acid: 7,6 g/l

