

TRIMBACH Riesling 2008



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

The wine is produced with 100 % Riesling by law.

It is with chardonnay the most interesting and finest white grape in the world.

Riesling can be dry, semi dry or sweet. Traditionally in Alsace Riesling is produced dry with an average of 12,5 – 13,00 per cent alcohol.

It represents roughly 3500 hectares out of 15.000 total and is a late maturing grape.

These grapes were selected by Pierre and Jean Trimbach and picked throughout the month of October.

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 2008 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 2008 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.
2008 was an exceptional vintage for Riesling and a great vintage in Alsace in general.

It seems that Alsace was France's greatest success for the 2008 vintage.

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

Alcohol: 12,45%

RS: 2,7 g/l

Total tartaric acidity: 8,9g/l