

Grand Cru Schlossberg Riesling 2021

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.

TERRAOR & VINTAGE NOTES

In 2012, nearly 5 acres of the Grand Cru Schlossberg was acquired by the Trimbach family. The first vintage produced is 2014. Grand Cru Schlossberg has a granitic terroir – granite from Thannenkirch above Ribeauvillé and granite migmatite from Kaysersberg. Planted in horizontal terrasses, south facing, located next to the castle, just under the forest, the vineyard benefits from a cooler microcosm. The age of the vines is 35–40 years, with yields 35 hl/ha. 2020 was a warm and dry vintage overall, a very dry spring, not a drop of rain in March. The rain came after flowering and at the end of the growing season, just to ensure optimal maturity of our grapes. Thanks to the cool nights allowing us to keep good acidity and freshness. A great vintage!

WINEMAKING & AGING

The grapes were handpicked as late as possible in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. After a very gentle pressing in a pneumatic press, the juice ferments in temperature-controlled stainless steel vats for three to four weeks.

TASTING NOTES

A subtle nose of citrus and stone fruit. It blossoms in the mouth with structure and develops a ripe and lively acidity. It is a crystalline wine endowed with a beautiful generosity. The finish is pure, lemony, persistent and fleshy.



ORIGIN

Alsace Grand Cru AOC, Alsace, France

GRAPE VARIETIES

100% Riesling

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 6.6, RS: 3.7, Ph: 3.21,
Closure: Cork

WINEMAKER

Pierre Trimbach



@palmbayinternational

PALMBAY.COM