

## Riesling Réserve 2023

### BACKGROUND

Since 1626, the Trimbach family has been a reference point for fine Alsace wine. For 13 generations, they've crafted wines that are structured, long-lived, fruit-forward, elegant, and balanced — the celebrated Trimbach style. Sought out by collectors worldwide, they've been the United States' number one still wine Alsace producer since 1978. The Trimbachs are also among the largest Grand Cru vineyard owners in the region, accounting for an impressive third of their total production. In 2023, they attained the EU's coveted HVE-3 Organic certification — one of the most rigorous organic standards in the world. All of this speaks to their unwavering dedication to the highest-caliber expressions of terroir, embodied in this exceptional old-vine Riesling Reserve.

### TERROIR & VINTAGE NOTES

The Riesling Reserve hails from select vineyards, including the lieu-dit of Trottacker-Forst (marl, limestone, and sandstone soils) and Trimbach's own old vines (45+ years) in Ribeauvillé which have southeast exposures. Other sites include the Haguenu and Pflaenzer, Grand Cru Altenberg (limestone soils and very stony red marls, which are shallow and rich in fossils), and old vines (50+ years) in Bergheim, with a southern exposure. 2023 gave us a mild and dry winter. March and April brought generous rainfall. In May and June, temperatures were significantly above normal. It was very windy, and drought conditions prevailed. Mid-July saw rain and a drop in temperatures — making for a difficult start to véraison — followed by very hot days in late August, and, from mid-September onward, a succession of cool nights that ensured ideal maturation.

### WINEMAKING & AGING

Grapes are selected at maturity then crushed and delicately pressed in a pneumatic press. The wine is vinified in a dry style in stainless steel vats. No malolactic fermentation, or long aging on lees, in order to preserve freshness, acidity, and fruit-driven aromas.

### TASTING NOTES

A vivacious, elegant wine with complex aromas of citrus fruits and white flowers that introduce a dry, fruit-forward palate. There is incredible tension between its citrus/mineral complexity and its plush, yet crisp, texture. This is the very definition of Riesling from Alsace, firmly anchored in the Trimbach style: dry, pure, and balanced. The finish lingers, underscored by a beautiful salinity that whets the appetite. Has the potential to age beautifully for eight-plus years.



### ORIGIN

Alsace AOC, Alsace, France

### GRAPE VARIETIES

100% Riesling

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 13%, TA: 6.41, RS: 1.6, Ph: 3.2,

Closure: Cork

### WINEMAKER

Pierre Trimbach



750ML

750ML

750ML

750ML