

Trimbach

Cuvée Frédéric Emile Riesling Magnum 2013



WHITE
STILL WINE



FRANCE



ALSACE



SUITABLE
FOR VEGANS

TASTING NOTE

Very attractive, quite powerful nose. Full bodied wine with intensity, depth and beautiful mineral flavour. Rich, ripe acidity in the palate. Great personality and finesse.

VINIFICATION

Handpicked grapes for maximum ripeness. Gentle pressing in pneumatic press. Gravity-fed juice clarifies naturally. Fermented in stainless steel, controlled temp, 3-4 weeks. No oak ageing for pure, concentrated fruit. "Cuvée Frédéric Emile" Riesling blossoms in 3-5 years, ages 15+.

FOOD MATCHING

Delicious with fish, poultry and veal. Great with lobster as well. Traditionally served in Alsace with goose and pork and Alsatian meats.

SIZE	150cl
VINTAGE	2013
ABV	12.5%
GRAPE VARIETIES	Riesling (100%)
CLOSURE	Natural Cork
SKU CODE	63888013
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Alsace
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	63888013