Trimbach

Gewurztraminer Vendanges Tardives 2017



 SIZE
 75cl

 VINTAGE
 2017

ABV

GRAPE VARIETIES Gewürztraminer (100%)

13.5%

CLOSURE Natural Cork
SKU CODE 63976117

EXPRESSION White, Sweet

COUNTRY France
REGION Alsace
ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Natural Cork

PH 3.87

TOTAL ACIDITY 5.04g/I Tartaric

RESIDUAL SUGAR 74q/I

SKU 63976117







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TASTING NOTE

One whiff of the Gewurztraminer Vendange Tardive and your sense of smell is instantly pervaded with ham hock, celery root, brown spices, mint and honey. Primary juices include rose petals and spice and a dusty botrytis character to follow. This is a lusciously sweet and complex wine.

VITICULTURE

Grapes are sourced from Grand Cru Osterberg in Ribeauville and very old vines planted at the Muelforst site in Hunawihr. The well-drained vineyards, facing South, contain argilo-cacaire soils over a deep limestone base, excellent for growing Gewurztraminer. The yield is only 25 hl/ha.

VINIFICATION

This wine is made from botrytised noble Gewurztraminer, hand-selected and from the best vineyards. It is made in only exceptional years and has natural residual sugar (over 80g) which harmonises perfectly with the fresh and acidic character.

