

Trimbach

Gewurztraminer Vendanges Tardives 2017



WHITE
DESSERT WINE



FRANCE



ALSACE



SUITABLE
FOR VEGANS

TASTING NOTE

Intense yellow with golden reflections. The nose is fruity and spicy, showing quince, apricot, fresh flowers, rose, acacia and subtle spice. Candied fruit leads on the palate, followed by vibrant acidity on the finish, creating a balanced and expressive 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.

SIZE	75cl
VINTAGE	2017
ABV	13.5%
GRAPE VARIETIES	Gewürztraminer (100%)
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/l Tartaric
RESIDUAL SUGAR	74g/l
SKU	63976117