

Trimbach

Gewurztraminer Vendanges Tardives 2018



WHITE
DESSERT WINE



FRANCE



ALSACE



SUITABLE
FOR VEGANS

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.

SIZE	75cl
VINTAGE	2018
ABV	14.5%
GRAPE VARIETIES	Gewürztraminer (100%)
CLOSURE	Natural Cork
SKU CODE	63976118
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	63976118