Trimbach

Riesling Cuvée Frédéric Emille 2008

WHITE STILL WINE | FRANCE | ALSACE | SUITABLE FOR VEGANS

TASTING NOTE

Very attractive already, quite powerful nose. Full bodied wine with intensity, depth and beautiful mineral flavour. Rich, ripe acidity in the palate. Great personality and finesse. Full of charm already after nearly 4 years of bottle ageing.

VINIFICATION

The grapes are always picked by hand as late as possible in order to achieve maximum ripeness and pressed very gently in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 3-4 weeks. The wine is vinified to complete dryness.

FOOD MATCHING

Delicious with fish, poultry and veal and sea scallops. Traditionally served in Alsace with goose and pork and with Alsacian meats.

SIZE	75cl
VINTAGE	2008
ABV	13%
GRAPE VARIETIES	Riesling (100%)
CLOSURE	Natural Cork
SKU CODE	63886108
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Alsace
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.09
TOTAL ACIDITY	7.52g/l Tartaric
RESIDUAL SUGAR	3g/l
SKU	63886108