

---

# ELENA WALCH

## Rosé “20/26”

*vintage 2023*

Picked at 20 degrees Babo and fermented at 26 degrees Celsius, the name “20/26” is a testament to meticulous attention to detail and precise winemaking techniques. The elegance of the Pinot Noir paired with the curves of the Merlot and the strength of Lagrein, express a saignée vinification of an elegant rosé with a pronounced structure and great finesse.

*“With liveliness, freshness and juiciness, the wine presents itself in charming salmon colors and an attractive design. Lagrein, Pinot Noir and Merlot maintain their status at its core, with pronounced flavors of raspberries, strawberries and bright citrus notes, with impeccable texture and lovely finesse.”*

*Elena Walch*

---

### VINTAGE 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummer June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

### VINIFICATION

The classical “saignée” method: the must stays in contact with the skins for a short time. Then, the clear, rose-coloured must, with 20° Babo of sugar, is drawn off. No pressing, as usual. Fermentation takes place in steel tanks at a controlled temperature of 26°C. Finally, the sugar content as well as the temperature of fermentation give the wine its name.

Alcohol: 12,50% Vol.

Total acidity: 5,8 g/L

Residual sugar: 1,2 g/L

Appellation: Vigneti delle Dolomiti IGT

Aging potential: 2-4 years

Availability: 0,75 l/1,5 l

