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# ELENA WALCH

## Gewürztraminer 2023

Alto Adige DOC



### VARIETY

100% Gewürztraminer

### VINIFICATION

Before processing, a 6 hours maceration on the skins takes place. The grapes are carefully pressed and the must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 18°C. The wine ages for several months on its lees in stainless steel containers.

### TASTING NOTES

Our Gewürztraminer, with its typical dry Alto Adige charm and personality, gleams in intense straw yellow with hints of gold reflections. Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.

### TERROIR

From the home of Gewürztraminer with its loose soil, characterized by the high lime content, but also deep sand tracts and porphyritic rocks. Warm days with abundant sunshine, accompanied by cool mountain evening temperatures, produce characterful and elegant Gewürztraminer of classic typicity.

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### 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 midsummery 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.

### FOOD PAIRING

As a full-flavoured aperitif or accompaniment to a range of savoury, spicy first courses, dishes based on shellfish and grilled fish or flavoured cheese.

Appellation: Alto Adige DOC

Residual sugar: 3,1 g/L

Alcohol: 14,00 % Vol.

Aging: 4-6 years

Total acidity: 5,3 g/L

Availability: 0,75 / 0,375 l

Harvest: Entirely handpicked