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ELENA WALCH

## Cabernet “Istrice” 2022

Alto Adige DOC

The Cabernet “Istrice” was the first red wine of Elena Walch. At that time consisting predominantly of Cabernet Franc and only a little Cabernet Sauvignon, the wine showed “its spines”, just like the little hedgehogs in the park of the family estate. Today, the percentage of “Istrice” has been reversed with 90% Cabernet Sauvignon and about 10% Cabernet Franc. Where it might show less of its spines, it has gained in elegance and finesse and continues to be one of Walch’s favourites.

*“The Cabernet “Istrice” impresses with an intense ruby red color and stimulating fruit aromas - red forest berries and heart cherries – on the nose, as well as the seductive spiciness of white pepper and chocolate. On the palate, the wine surprises with a refreshing fullness and structure, with elegant, precise tannins and density, as well as a long, juicy finish.”*



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### VINTAGE 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

### VINIFICATION

Traditional must fermentation for approximately 10 days in stainless steel tanks, followed by malolactic fermentation in large oak vats. The final wine matures for 12 months in French oak barriques and is being bottle-aged for several months before being released.

Alcohol: 14,50 % Vol.

Total acidity: 5,6 g/L

Residual sugar: 2,7 g/L

Appellation: Alto Adige DOC

Aging potential: 8-10 years

Availability: 0,75 / 0,375 / 1,5 l

