
ELENA WALCH

Grande Cuvée “Beyond the Clouds” 2022 Alto Adige Bianco DOC

“The new millennium was to begin with a new ‘super cuvée’, the selection of the best grapes of the vintage, as the crowning glory of Elena Walch's wine selections. Thus, with the 2000 vintage, Alto Adige's first white ‘super cuvée’ was born, and today a multiple award-winning white icon of Italy: a parcel selection of the highest quality grapes from different grape varieties, fermented and matured together in wood. The different levels of maturity of the grape varieties and a selection that is already created in the vineyard are reflected in the untamed character of the cuvée. The wine should express the best of each vintage from Elena Walch's vineyards - year after year "Beyond the Clouds".

„Brilliant, intensive yellow is the color of our white blend Beyond the Clouds. In the nose, a complex, beguiling play of aromas unfurls with fruity nuances of exotic fruits such as pineapple, notes of blossoms and flowers, of rose petals and light toast aromas. Dense and complex, the wine enthralls on the palate: with fullness and structure, creamily soft and elegant, stimulatingly fresh and juicy with a discreetly incorporated, modest note of wood and a long reverberation of taste.“



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

The various grape varieties get picked as soon as the Chardonnay reaches optimum maturity. All varieties get crushed and pressed together after which they also ferment together in new French oak barriques. Part of the wine undergoes malolactic fermentation, after which it is matured for another 10 months in barrique with lees being regularly stirred up. The finished wine is bottle aged for at least 6 months before being released.

Alcohol: 14,00% Vol.

Total acidity: 6,8 g/L

Residual sugar: 1,8 g/L

Harvest: Entirely handpicked

Appellation: Alto Adige DOC

Aging: 15-18 years

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

