
ELENA WALCH

Sauvignon 2023

Alto Adige DOC



VARIETY

100% Sauvignon

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 19°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Sauvignon captivates with its deep yellow colour with green hints and aromatic bouquet of ripe gooseberries, papaya and elderberries as well as fine notes of herbs. Juicy acidity, elegant structure and an inviting finish characterize the palate.

TERROIR

Calcareous soils with sand content on southeast and southwest oriented vineyards. Handpicked.

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.

FOOD PAIRING

A fresh aperitif wine and an accompaniment to many starters, fish dishes and poultry.

Appellation: Alto Adige DOC

Alcohol: 13,50% Vol.

Total acidity: 6,5 g/L

Harvest: Entirely handpicked

Residual sugar: 1,0 g/L

Aging: 3-5 years

Availability: 0,75 l