
ELENA WALCH

Lagrein 2023

Alto Adige DOC



VARIETY

100% Lagrein

VINIFICATION

Traditional temperature controlled fermentation of about 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 70 and 22hl. Maturation in large wooden barrels.

TASTING NOTES

Our Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red colour. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

TERROIR

Warmer sites on calcareous soils with clay and sand on both sides of the ridge, southeast and southwest facing. Severe selection employed.

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

Full-flavoured, savoury dishes such as venison, game, red meat or mature cheeses.

Appellation: Alto Adige DOC

Alcohol: 13,50 % Vol.

Total acidity: 5,0 g/L

Harvest: Entirely handpicked

Residual sugar: 3,9 g/L

Aging: 5 -7 years

Availability: 0,75 l