
ELENA WALCH

Merlot 2023

Alto Adige DOC



VARIETY

100% Merlot

VINIFICATION

Traditional temperature controlled fermentation for 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 80hl. Maturation in large oak barrels.

TASTING NOTES

Fresh garnet red is the colour our Merlot Elena Walch wears. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Firm tannins, meaty structure with opulence and elegance fill the palate where the wine convinces with softness and juiciness, with drinking pleasure and a pleasingly stimulating finish.

TERROIR

Southeast oriented vineyards at about 200-400 m above sea level. Calcareous soils with loam and sand content. Entirely 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 broad range of meat dishes such as steaks or roasts, grilled or fried red meat and mature cheeses.

Appellation: Alto Adige DOC

Residual sugar: 1,7 g/L

Alcohol: 13,5 % Vol.

Aging: 5-7 years

Total Acidity: 5,1 g/L

Availability: 0,75 l

Harvest: Entirely handpicked