

ELENA WALCH

CASHMERE GEWÜRZTRAMINER

PASSITO



Vintage: 2022

Grape: 95% Gewürztraminer, 5% Sauvignon

Vinification:

The grapes are being picked late September and are dried for 4 months in an aerated area where they loose about two third of their original weight. Hence, they increase in sugar content, aroma, acidity and tannins. The dried and highly concentrated grapes are pressed in December, after which fermentation takes place in stainless steel tanks (6 weeks). Due to the high sugar levels the yeast is not able to complete fermentation and therefore the natural residual sugar remains very high. After fermentation the wine matures on its lees for almost a year in steel tanks followed by a long maturation in bottle.

Tasting notes:

Cashmere Gewürztraminer Passito shines in golden yellow with slight glints of amber. Exquisite and intensively aromatic, the bouquet opens up with dried apricots, candied fruits, rose flowers, a whiff of oranges and caramel. On the palate, the Passito is highly concentrated, with a stimulating, harmonic Spiel between inviting sweetness and refreshing acidity, with juicy structure and complex fullness, elegance and exquisite taste.

Appellation: Alto Adige DOC

Residual sugar: 220,0 g/L

Alcohol: 10,50 % Vol

Aging: 4-10 years

Total acidity: 7,8 g/L

Availability: 0,375 l

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