
ELENA WALCH

Gewürztraminer “Concerto Grosso” 2023 Alto Adige DOC

Elena Walch has been christened "Queen of Gewürztraminer" by wine critics and with “Concerto Grosso,” another great wine from the birthplace of the variety, confirms this status. Since founding her estate in Tramin, Elena Walch has focused on the indigenous grape variety and carried the name out into the world. With great devotion, Elena Walch is dedicated to exploring the different soils and microclimates and their expression in one of the finest grape varieties in the world. The “Concerto Grosso” derives its name from the concert form of baroque music of the same name in Italy, reflecting the "Baroque" style of this wine. Since its first year in 2015, the “Concerto Grosso”, the "great concert", is her newest tribute to the home of Gewürztraminer.

“The Gewürztraminer “Concerto Grosso” offers classic Gewürztraminer character. A bright, inviting golden yellow, this Gewürztraminer captivates with a sympathetic aroma play on the nose: aromatic notes with candied orange and citrus along with honey, cinnamon and cloves. On the palate, the wine offers a full, creamy structure with spice and length. An unapologetic flatterer and seducer!”



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.

VINIFICATION

Before pressing, the crushed berries are cold macerated for 6 hours, after which the juice is clarified by refrigeration and natural sedimentation. Fermentation takes place in stainless steel tanks at a controlled temperature of 18°C. The young wine remains on its lees for several months in stainless steel tanks.

Alcohol: 14,00% Vol.

Total acidity: 5,7 g/L

Residual sugar: 5,3 g/L

Appellation: Alto Adige DOC

Aging potential: 2-5 years

Availability: 0,75 l

