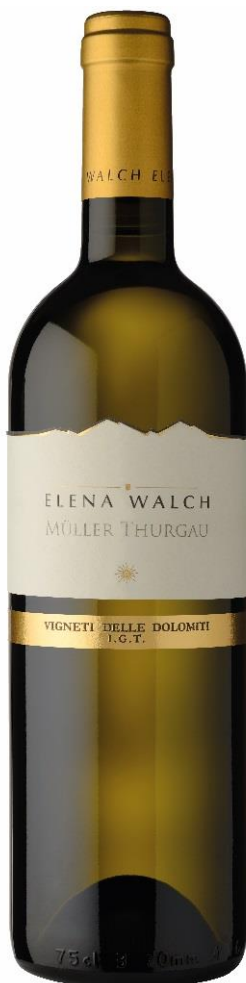

ELENA WALCH

Müller Thurgau 2023



VARIETY

100% Müller Thurgau

VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures, followed by a temperature-controlled fermentation at 18°C in steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

The Müller Thurgau is persuasive with light straw yellow colour, pleasant aromas, discreet aromas of herbs, some nutmeg as well as slight notes of apricot. Enjoyable freshness, youthful acidity and delicate structure characterize the palate.

TERROIR

Southeastern and southwestern facing vineyards at medium altitudes between 350m and 650m a.s.l. on lime, clay and sand soils. 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 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

Excellent as an aperitif and the ideal companion to seafood and flavoursome first courses.

Appellation: Vigneti delle Dolomiti IGT

Residual sugar: 1,9 g/L

Alcohol: 12,50 % Vol.

Aging: 3-4 years

Total acidity: 6,1 g/L

Availability: 0,75 l

Harvest: Entirely handpicked