
ELENA WALCH

Gewürztraminer “Concerto Grosso” 2024

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 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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: 14,50% Vol.

Total acidity: 5,0 g/L

Residual sugar: 5,0 g/L

Appellation: Alto Adige DOC

Aging potential: 2-5 years

Availability: 0,75 l

