

ELENA WALCH

Rosé “20/26”

vintage 2024

Picked at 20 degrees Babo and fermented at 26 degrees Celsius, the name “20/26” is a testament to meticulous attention to detail and precise winemaking techniques. The elegance of the Pinot Noir paired with the curves of the Merlot and the strength of Lagrein, express a saignée vinification of an elegant rosé with a pronounced structure and great finesse.

“With liveliness, freshness and juiciness, the wine presents itself in charming salmon colors and an attractive design. Lagrein, Pinot Noir and Merlot maintain their status at its core, with pronounced flavors of raspberries, strawberries and bright citrus notes, with impeccable texture and lovely finesse.”



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

The classical “saignée” method: the must stays in contact with the skins for a short time. Then, the clear, rose-coloured must, with 20° Babo of sugar, is drawn off. No pressing, as usual. Fermentation takes place in steel tanks at a controlled temperature of 26°C. Finally, the sugar content as well as the temperature of fermentation give the wine its name.

Alcohol: 12,50% Vol.

Total acidity: 5,7 g/L

Residual sugar: 1,3 g/L

Appellation: Vigneti delle Dolomiti IGT

Aging potential: 2-4 years

Availability: 0,75 l/1,5 l

