
ELENA WALCH

Müller Thurgau 2024



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 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.

FOOD PAIRING

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

Appellation: Vigneti delle Dolomiti IGT

Alcohol: 12,00 % Vol.

Total acidity: 6,0 g/L

Harvest: Entirely handpicked

Residual sugar: 1,6 g/L

Aging: 3-4 years

Availability: 0,75 l