
ELENA WALCH

Gewürztraminer 2024

Alto Adige DOC



VARIETY

100% Gewürztraminer

VINIFICATION

Before processing, a 6 hours maceration on the skins takes place. The grapes are carefully pressed and the must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 18°C. The wine ages for several months on its lees in stainless steel containers.

TASTING NOTES

Our Gewürztraminer, with its typical dry Alto Adige charm and personality, gleams in intense straw yellow with hints of gold reflections. Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.

TERROIR

From the home of Gewürztraminer with its loose soil, characterized by the high lime content, but also deep sand tracts and porphyritic rocks. Warm days with abundant sunshine, accompanied by cool mountain evening temperatures, produce characterful and elegant Gewürztraminer of classic typicity.

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

As a full-flavoured aperitif or accompaniment to a range of savoury, spicy first courses, dishes based on shellfish and grilled fish or flavoured cheese.

Appellation: Alto Adige DOC

Alcohol: 14,00 % Vol.

Total acidity: 5,3 g/L

Harvest: Entirely handpicked

Residual sugar: 3,7 g/L

Aging: 4-6 years

Availability: 0,75 / 0,375 l