
ELENA WALCH

Sauvignon 2024

Alto Adige DOC



VARIETY

100% Sauvignon

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 19°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Sauvignon captivates with its deep yellow colour with green hints and aromatic bouquet of ripe gooseberries, papaya and elderberries as well as fine notes of herbs. Juicy acidity, elegant structure and an inviting finish characterize the palate.

TERROIR

Calcareous soils with sand content on southeast and southwest oriented vineyards. 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

A fresh aperitif wine and an accompaniment to many starters, fish dishes and poultry.

Appellation: Alto Adige DOC

Alcohol: 13,00% Vol.

Total acidity: 6,1 g/L

Harvest: Entirely handpicked

Residual sugar: 0,4 g/L

Aging: 3-5 years

Availability: 0,75 l