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# ELENA WALCH

## Merlot 2024

Alto Adige DOC



### VARIETY

100% Merlot

### VINIFICATION

Traditional temperature controlled fermentation for 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 80hl. Maturation in large oak barrels.

### TASTING NOTES

Fresh garnet red is the colour our Merlot Elena Walch wears. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Firm tannins, meaty structure with opulence and elegance fill the palate where the wine convinces with softness and juiciness, with drinking pleasure and a pleasingly stimulating finish.

### TERROIR

Southeast oriented vineyards at about 200-400 m above sea level. Calcareous soils with loam and sand content. Entirely handpicked.



lightweight 395 g

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### 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 broad range of meat dishes such as steaks or roasts, grilled or fried red meat and mature cheeses.

Appellation: Alto Adige DOC

Residual sugar: 1,8 g/L

Alcohol: 13,5 % Vol.

Aging: 5-7 years

Total Acidity: 5,0 g/L

Availability: 0,75 l

Harvest: Entirely handpicked