



## Lagrein 2024

### Alto Adige DOC



#### VARIETY

100% Lagrein

#### VINIFICATION

Traditional temperature controlled fermentation of about 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 70 and 22hl. Maturation in large wooden barrels.

#### TASTING NOTES

Our Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red colour. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

#### TERROIR

Warmer sites on calcareous soils with clay and sand on both sides of the ridge, southeast and southwest facing. Severe selection employed.

 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

Full-flavoured, savoury dishes such as venison, game, red meat or mature cheeses.

Appellation: Alto Adige DOC

Residual sugar: 3,9 g/L

Alcohol: 13,50 % Vol.

Aging: 5 -7 years

Total acidity: 5,2 g/L

Availability: 0,75 l

Harvest: Entirely handpicked