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# ELENA WALCH

## GRANDE CUVÉE “BEYOND THE CLOUDS” 2015

*argentum bonum* - **SILBERSTOLLEN®**



In 1237, the Counts of Tyrol signed a document stating that the silver from the Schneeberg mine in the Ridnaun Valley (Alto Adige, Italy) was the best in all of Europe.

We are fortunate to have access to this historic and high elevation mine - in fact, the highest in Europe at 6,500 feet - and have matured some of our best bottles in total isolation. Along with Schneeberg's constant temperature of 51,8° Fahrenheit with 95% humidity, its decreased air pressure allows our wines to age slowly, more expressive and youthful. Through this unique process, we have created the optimal

conditions for aging our most iconic wines. We pay homage to Schneeberg's special history of producing the highest quality silver – by creating our own highest quality and “precious” bottlings. We will release very limited quantities of these prestigious and outstanding wines every vintage.

*“The argentum bonum Beyond the Clouds convinces with a rich lush golden yellow. The nose opens with a colorful bouquet of aromas: a juicy fruit cocktail with a touch of exoticism and hints of grapefruit and oranges, as well as a stimulating spiciness with slightly smoky notes and well-integrated honey notes. On the palate, the wine impresses with an exciting harmony between youthful charm and complex maturity, between crisp freshness and great potential, between alpine coolness and southern flair.”*

*Elena Walch*

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### GRAPE

A selection of our finest white grapes, predominantly Chardonnay.

### VINEYARD DETAILS

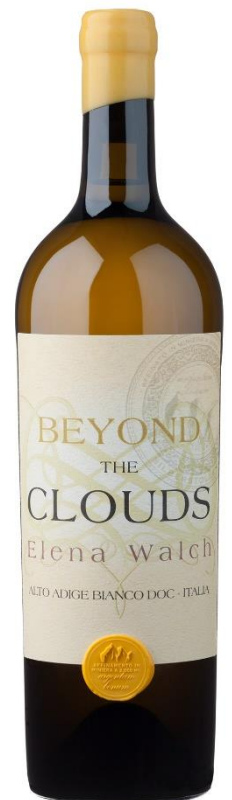
The selection of the best plots of the vintage: limestone soils, with Adige pebbles and rocky terrain at approx. 350 - 500m above sea level

### VINIFICATION

The various grape varieties get picked as soon as the Chardonnay reaches optimum maturity. All varieties get crushed and pressed together after which they also ferment together in new French oak barriques. Part of the wine undergoes malolactic fermentation, after which it is matured for another 10 months in barrique with lees being regularly stirred up.

### BOTTLE AGING

The finished wine is bottle aged for at least 6 months. Before being released, it follows a bottle aging for seven years in an old silver mine in the Ridnaun Valley (Alto Adige) at 2.000m a.s.l. in absolute darkness and complete isolation three kilometers inside the cliffs. The steady temperature of 11 degrees Celsius and 95 per cent humidity, together with the extremely low air pressure, positively influence the maturation process of this wine, giving it long youth.



Appellation: Alto Adige Bianco DOC

Alcohol: 14,00% Vol

Residual sugar: 0,7 g/L

Total acidity: 5,00 g/L