
ELENA WALCH

Grande Cuvée “Beyond the Clouds” 2021

Alto Adige Bianco DOC

“The new millennium was to begin with a new ‘super cuvée’, the selection of the best grapes of the vintage, as the crowning glory of Elena Walch's wine selections. Thus, with the 2000 vintage, Alto Adige’s first white ‘super cuvée’ was born, and today a multiple award-winning white icon of Italy: a parcel selection of the highest quality grapes from different grape varieties, fermented and matured together in wood. The different levels of maturity of the grape varieties and a selection that is already created in the vineyard are reflected in the untamed character of the cuvée. The wine should express the best of each vintage from Elena Walch's vineyards - year after year "Beyond the Clouds".

„Brilliant, intensive yellow is the color of our white blend Beyond the Clouds. In the nose, a complex, beguiling play of aromas unfurls with fruity nuances of exotic fruits such as pineapple, notes of blossoms and flowers, of rose petals and light toast aromas. Dense and complex, the wine enthralls on the palate: with fullness and structure, creamily soft and elegant, stimulatingly fresh and juicy with a discreetly incorporated, modest note of wood and a long reverberation of taste.“

Elena Walch

VINTAGE 2021

We are excited about a qualitatively excellent vintage, especially for our white wines! A dry and cool spring led to a late flowering of the vines and was followed by a warm and dry June. After an irregular midsummer, a surprising change in the weather followed in mid-August, which brought dream weather until the end of September and the very best conditions for achieving an optimal maturity of the grapes. The harvest began in mid-September, about 10 days later than last year. With blue skies and lots of sunshine, midsummer daytime temperatures and autumnally cool nights, the grapes were able to achieve ideal sugar levels while maintaining very good acidity. Accordingly, the 2021 wines show great quality!

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. The finished wine is bottle aged for at least 6 months before being released.

Alcohol: 14,00% Vol.

Total acidity: 6,6 g/L

Residual sugar: 1,2 g/L

Harvest: Entirely handpicked

Appellation: Alto Adige DOC

Aging: 15-18 years

Availability: 0,75 / 0,375 / 1,5 l

