ELENA WALCH

Grande Cuvée "Kermesse" MMXXII

Vino Rosso d'Italia

Created as the red brother of Elena Walch's white icon "Beyond the Clouds", the Grande Cuvée "Kermesse" is a selection of the best grapes of the vintage, largely processed together to create a finesse-rich and highly complex cuvée with great ageing potential. A cuvée that opens new horizons beyond the varieties included in the Alto Adige DOC register, thus reflecting Elena Walch's identity of ceaseless striving for quality across all borders.

"Our Kermesse blend stands out with its strong, intensive purple red color and an intensive, multilayered bouquet: spicy with light, smoky tobacco notes, some pepper and chocolate, fruity with red berries, wild berries and dried figs. Powerful, yet elegant und harmonic on the palate, with well integrated tannins, delicate toast aromas and spicy fullness, with much potential and a long finish. A wine with lots of finesse and character. "

VINTAGE 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

VINIFICATION



All grape varieties but the Cabernet Sauvignon (which tends to ripen later) get harvested on the same day and are processed all together. The must ferments for approximately 10 days in stainless steel tanks, followed by malolactic fermentation and maturation for 18 months in French oak barriques (Limousine and Allier), almost all of which are new. Finally, the wine matures for several months in the

bottle before being released. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, "Cuvon", which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The state-of-the-art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

Appellation: Vino Rosso d'Italia

Alcohol: 14,5 % Vol

Total acidity: 5,6 g/L Harvest: Entirely handpicked Residual sugar: 0,9 g/L Aging: 15 - 20 years

Availability: 0,75 / 1,5 / 3 / 51

Varieties: Merlot, Lagrein, Cabernet Sauvignon, Petit Verdot, Syrah