

ELENA WALCH

2024 ROSÉ “20/26”, VIGNETI DELLE DOLOMITI IGT



WINERY

Elena Walch is a 5-generation family-run estate in Alto Adige, a region in the North-East part of Italy that led the wine quality revolution in the area and has gained a prominent international reputation. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 90 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

WINE

“20/26” refers to the careful process of picking at 20 degrees Babo and fermenting at 26 degrees Celsius. This wine combines the elegance of Pinot Noir, the smoothness of Merlot, and the robustness of Lagrein. The result is a refined rosé produced through saignée vinification, boasting a strong structure and high finesse.

VINTAGE NOTES

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.

WINEMAKING

The classical “saignée” method: the must stays in contact with the skins for a short time. Then, the clear, rose-coloured must, with 20° Babo of sugar, is drawn off. No pressing, as usual. Fermentation takes place in steel tanks at a controlled temperature of 26°C. Finally, the sugar content as well as the temperature of fermentation give the wine its name.

TASTING NOTES

“With liveliness, freshness and juiciness, the wine presents itself in charming salmon colors and an attractive design. Lagrein, Pinot Noir and Merlot maintain their status at its core, with pronounced flavors of raspberries, strawberries and bright citrus notes, with impeccable texture and lovely finesse.” -Elena Walch

VINEYARD

Region: Italy
Appellation: Vigneti delle Dolomiti IGT
Eco-Practices: Sustainable

WINEMAKING

Varietals: Pinot Noir, Merlot, Lagrein - estate sourced

TECHNICAL DETAILS

Alcohol: 12.5%
Residual Sugar: 1.3 g/L
Total Acidity: 5.7 g/L