

ELENA WALCH

2025 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 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year’s vintage.

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/78.8°F. 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: 0.2 g/L
Total Acidity: 5.7 g/L