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# ELENA WALCH

## Lagrein 2019

Alto Adige DOC



### VARIETY

100% Lagrein

### VINIFICATION

Traditional temperature controlled fermentation of about 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 70 and 22hl. Maturation in large wooden barrels.

### TASTING NOTES

Our Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red colour. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

### TERROIR

Warmer sites on calcareous soils with clay and sand on both sides of the ridge, southeast and southwest facing. Severe selection employed.

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### VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

### FOOD PAIRING

Full-flavoured, savoury dishes such as venison, game, red meat or mature cheeses.

Appellation: Alto Adige DOC

Alcohol: 13,50 % Vol.

Total acidity: 5,0 g/L

Residual sugar: 3,8 g/L

Aging: 5 -7 years

Availability: 0,75 l