
ELENA WALCH

Merlot 2019

Alto Adige DOC



VARIETY

100% Merlot

VINIFICATION

Traditional temperature controlled fermentation for 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 80hl. Maturation in large oak barrels.

TASTING NOTES

Fresh garnet red is the colour our Merlot Elena Walch wears. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Firm tannins, meaty structure with opulence and elegance fill the palate where the wine convinces with softness and juiciness, with drinking pleasure and a pleasingly stimulating finish.

TERROIR

Southeast oriented vineyards at about 200-400 m above sea level. Calcareous soils with loam and sand content. Entirely handpicked.

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

A broad range of meat dishes such as steaks or roasts, grilled or fried red meat and mature cheeses.

Appellation: Alto Adige DOC

Alcohol: 13,50 % Vol.

Total Acidity: 5,0 g/L

Residual sugar: 2,7 g/L

Aging: 5-7 years

Availability: 0,75 l