# ELENA WALCH

## "EWA" 2020



VARIETIES 60% Gewürztraminer, 20% Müller Thurgau, 20% Chardonnay

### VINIFICATION

The three varieties are vinified separately and in spring, the cuvée takes place. The grapes are carefully pressed, while only the grapes of Gewürztraminer make, before processing, a 6 hours maceration on the skins. The must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 20°C. The wine ages for several months on its lees in stainless steel containers.

#### TASTING NOTES

Our EWA blend (Elena **WA**lch) steps up in strong yellow and a delicate, aromatically distinguished bouquet of floral notes, some rose petals and spicy herbal notes. Fresh and youthfully light, characterized by the blend, it is convincing on the palate with elegant and juicy structure as well as a stimulating finish.

#### TERROIR

Lime soils at medium altitude, where the grapes can benefit from the Mediterranean climate with warm summer days and the cool nights of mountain air.

#### VINTAGE 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

#### FOOD PAIRING

Excellent as an aperitif, as well as the ideal companion to hearty first courses, spicy dishes or the Asian cuisine.

Appellation: Vino Bianco d'Italia	Residual sugar: 4,7 g/L
Alcohol: 13,00 % Vol.	Aging: 3-4 years
Total acidity: 5,9 g/L	Availability: 0,75 l