



Elena Walch, Tramin (South Tyrol)

Rosé 20/26 IGT

Vintage	2023
Winemaker	Elena Walch
Region	South Tyrol
Alcohol	12.5% vol.
Grapes	40% Merlot, 40% Pinot Nero, 20% Lagrein

Winemaking

The grapes are harvested with a sugar gradation of 20°. The three grape varieties are processed together from the beginning. The classic «saignée» method is used: The must remain in contact with the mash for a short time. The subsequent fermentation takes place in steel tanks at a controlled temperature of 26°C. Incidentally: The sugar gradation and the fermentation temperature give the wine its name.

Our tasting note

The latest creation from the house of Elena Walch shines in a delicate raspberry pink. Open-hearted nose of raspberries and strawberries accompanied by a fine citrus note. On the palate, it delights with liveliness, freshness, great balance and a wonderful drinking flow. Excellent as an inviting aperitif, but also with light starters and main courses.

Elena Walch

Elena Walch is a leading vineyard in South Tyrol under family proprietorship. Encouraging quality and innovation, Elena Walch stood at the head of the quality revolution in South Tyrol and has gained local and international esteem for her efforts. The great assets of Elena Walch are the two vineyards Vigna Castel Ringberg above Kalterer See, and Vigna Kastelaz above Tramin. All wines bear the clear signature of their producer and delight with their purity of taste, elegance and finesse. Elena Walch, formerly a successful architect, also understands her current profession brilliantly. Responsibility for the family company has now been placed in the hands of daughters Julia and Karoline Walch, as the fifth generation of the family.



Suitable with

