

Gewürztraminer "Concerto Grosso" 2019

Alto Adige DOC

Elena Walch has been christened "Queen of Gewürztraminer" by wine critics and with "Concerto Grosso," another great wine from the birthplace of the variety, confirms this status. Since founding their winery in Tramin, Elena Walch has focused on the indigenous grape variety and carried the name out into the world. With great devotion, Elena Walch is dedicated to exploring the different soils and microclimates and their expression in one of the finest grape varieties in the world. The "Concerto Grosso" derives its name from the concert form of baroque music of the same name in Italy, reflecting the "Baroque" style of this wine. Since its first year in 2015, the "Concerto Grosso", the "great concert", is her newest tribute to the home of Gewürztraminer.

"The Gewürztraminer "Concerto Grosso" offers classic Gewürztraminer character. A bright, inviting golden yellow, this Gewürztraminer captivates with a sympathetic aroma play on the nose: aromatic notes with candied orange and citrus along with honey, cinnamon and cloves. On the palate, the wine offers a full, creamy structure with spice and length. An unapologetic flatterer and seducer!"

Elena Walch

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.

VINIFICATION

Before pressing, the crushed berries are cold macerated for 6 hours, after which the juice is clarified by refrigeration and natural sedimentation. Fermentation takes place in stainless steel tanks at a controlled temperature of 18°C. The young wine remains on its lees for several months in stainless steel tanks.

Alcohol: 15,00% Vol.
Total acidity: 5,8 g/L
Residual sugar: 7,5 g/L

Appellation: Alto Adige DOC
Aging potential: 2-5 years
Availability: 0,75 l

