



“EWA” 2024



 lightweight 395 g

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 Walch) 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 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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: 3,9 g/L

Alcohol: 13,50 % Vol.

Aging: 3-4 years

Total acidity: 5,4 g/L

Availability: 0,75 l

Harvest: Entirely handpicked