
ELENA WALCH

Lagrein 2025

Alto Adige DOC



lightweight 395 g

VARIETY

100% Lagrein

VINIFICATION

Traditional temperature controlled fermentation of about 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 70 and 22hl. Maturation in large wooden barrels.

TASTING NOTES

Our Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red colour. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

TERROIR

Warmer sites on calcareous soils with clay and sand on both sides of the ridge, southeast and southwest facing. Severe selection employed.

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

FOOD PAIRING

Full-flavoured, savoury dishes such as venison, game, red meat or mature cheeses.

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 4,9 g/L

Harvest: Entirely handpicked

Residual sugar: 3,1 g/L

Aging: 5 -7 years

Availability: 0,75 l