
ELENA WALCH

Müller Thurgau 2025



lightweight 395 g

VARIETY

100% Müller Thurgau

VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures, followed by a temperature-controlled fermentation at 18°C in steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

The Müller Thurgau is persuasive with light straw yellow colour, pleasant aromas, discreet aromas of herbs, some nutmeg as well as slight notes of apricot. Enjoyable freshness, youthful acidity and delicate structure characterize the palate.

TERROIR

Southeastern and southwestern facing vineyards at medium altitudes between 350m and 650m a.s.l. on lime, clay and sand soils. Handpicked.

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

Excellent as an aperitif and the ideal companion to seafood and flavoursome first courses.

Appellation: Vigneti delle Dolomiti IGT

Residual sugar: 1,1 g/L

Alcohol: 12,50 % Vol.

Aging: 3-4 years

Total acidity: 6,2 g/L

Availability: 0,75 l

Harvest: Entirely handpicked