

ELENA WALCH

## Grande Cuvée "Kermesse" MMXXIII

Vino Rosso d'Italia

Created as the red brother of Elena Walch's white icon "Beyond the Clouds", the Grande Cuvée "Kermesse" is a selection of the best grapes of the vintage, largely processed together to create a finesse-rich and highly complex cuvée with great ageing potential. A cuvée that opens new horizons beyond the varieties included in the Alto Adige DOC register, thus reflecting Elena Walch's identity of ceaseless striving for quality across all borders.

*„Our Kermesse blend stands out with its strong, intensive purple red color and an intensive, multilayered bouquet: spicy with light, smoky tobacco notes, some pepper and chocolate, fruity with red berries, wild berries and dried figs. Powerful, yet elegant and harmonic on the palate, with well integrated tannins, delicate toast aromas and spicy fullness, with much potential and a long finish. A wine with lots of finesse and character.“*

*Elena Walch*

### VINTAGE 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummery June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

### VINIFICATION



All grape varieties but the Cabernet Sauvignon (which tends to ripen later) get harvested on the same day and are processed all together. The must ferments for approximately 10 days in stainless steel tanks, followed by malolactic fermentation and maturation for 18 months in French oak barriques (Limousine and Allier), almost all of which are new. Finally, the wine matures for several months in the

bottle before being released. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, „Cuvon“, which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The state-of-the-art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.



Appellation: Vino Rosso d'Italia

Alcohol: 14,0 % Vol

Total acidity: 5,6 g/L

Harvest: Entirely handpicked

Residual sugar: 2,4 g/L

Aging: 15 - 20 years

Availability: 0,75 / 1,5 / 3 / 5 l

Varieties: Merlot, Lagrein, Cabernet Sauvignon, Petit Verdot, Syrah