

ELENA WALCH



Gewürztraminer “Concerto Grosso” 2025 Tramin-Söll 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. Starting with the 2024 vintage, the Gewürztraminer “Concerto Grosso” officially carries the additional geographical unit (UGA) Tramin-Söll, highlighting the unique and historical connection between the Gewürztraminer grape variety – whose name literally means “the spicy one from Tramin” – and the wine village of Tramin. 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: a 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

ADDITIONAL GEOGRAPHICAL DESIGNATION TRAMIN-SÖLL

The area of the new UGA stretches at a medium altitude along the Mendola mountain in the western part of Tramin. It is characterized by terraces and steep slopes shaped by erosive phenomena of glacial, alluvial, and detrital origin. The vineyard that produces the Gewürztraminer “Concerto Grosso” lies at 430 meters above sea level with a southeast-facing exposure. The microclimate is enhanced by strong temperature fluctuations between day and night, local afternoon winds such as the Ora, and cool air currents from Mount Roen. Clayey soil overlying a porphyritic substrate, gives the wines remarkable complexity and pronounced minerality.

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.

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: 14,00% Vol.

Total acidity: 5,1 g/L

Residual sugar: 5,4 g/L

Appellation: Alto Adige DOC

UGA: Tramin-Söll

Aging potential: 2-5 years

Availability: 0,75 l