
ELENA WALCH

Merlot 2025

Alto Adige DOC



VARIETY
100% Merlot

VINIFICATION

Traditional temperature controlled fermentation for 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 80hl. Maturation in large oak barrels.

TASTING NOTES

Fresh garnet red is the colour our Merlot Elena Walch wears. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Firm tannins, meaty structure with opulence and elegance fill the palate where the wine convinces with softness and juiciness, with drinking pleasure and a pleasingly stimulating finish.

TERROIR

Southeast oriented vineyards at about 200-400 m above sea level. Calcareous soils with loam and sand content. Entirely handpicked.

lightweight 395 g

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

A broad range of meat dishes such as steaks or roasts, grilled or fried red meat and mature cheeses.

Appellation: Alto Adige DOC

Residual sugar: 1,4 g/L

Alcohol: 13,0 % Vol.

Aging: 5-7 years

Total Acidity: 4,5 g/L

Availability: 0,75 l

Harvest: Entirely handpicked