



“EWA” 2025



lightweight 395 g

VARIETIES

60% Gewürztraminer, 20% Müller Thurgau, 20% Chardonnay

VINIFICATION

The three varieties are vinified separately and in spring, the cuvée takes place. The grapes are carefully pressed, while only the grapes of Gewürztraminer make, before processing, a 6 hours maceration on the skins. The must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 20°C. The wine ages for several months on its lees in stainless steel containers.

TASTING NOTES

Our EWA blend (Elena Walch) steps up in strong yellow and a delicate, aromatically distinguished bouquet of floral notes, some rose petals and spicy herbal notes. Fresh and youthfully light, characterized by the blend, it is convincing on the palate with elegant and juicy structure as well as a stimulating finish.

TERROIR

Lime soils at medium altitude, where the grapes can benefit from the Mediterranean climate with warm summer days and the cool nights of mountain air.

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, as well as the ideal companion to hearty first courses, spicy dishes or the Asian cuisine.

Appellation: Vino Bianco d'Italia

Residual sugar: 2,9 g/L

Alcohol: 13,50 % Vol.

Aging: 3-4 years

Total acidity: 5,6 g/L

Availability: 0,75 l

Harvest: Entirely handpicked