

ELENA WALCH



KALTERERSEE "per sé"

CLASSICO SUPERIORE

Vintage: 2017

Variety: From the selection of our best Schiava grapes, the autochthonous Alto Adige variety

Vinification:

Only fully ripe grapes are selected. Traditional must fermentation for 7 days in stainless steel tanks at a temperature of 27°C. Maturation in Slavonian/French oak barrels (80 hl) and in steel tanks. A wine made to be drunk young.

Tasting notes:

The classic Kalterersee Classico "per sé" shows a fresh ruby red color and an elegantly fruity bouquet of sour cherries and violets, white pepper and dark chocolate. Delicate tannins and a fresh structure characterize the light and pleasure-driven palate, ending in a juicy-spicy finish. A successful and innovative Kalterersee interpretation between tradition and innovation - a wine that speaks "for itself" (=per sé)!

Appellation: Alto Adige DOC

Residual sugar: 2,3 g/L

Alcohol: 13,00% Vol

Aging: 3-7 years

Total acidity: 4,6 g/L

Availability: 0,75 l

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