

ELENA WALCH



KERMESSE

Vintage: 2015

Grape: Lagrein, Merlot, Syrah, Cabernet Sauvignon, Petit Verdot – in equal parts

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.

Tasting notes:

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 und 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.

Appellation: Vino Rosso d'Italia

Residual sugar: 2,7 g/L

Alcohol: 13,50 % Vol

Aging: 15 - 20 years

Total acidity: 5,1 g/L

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

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