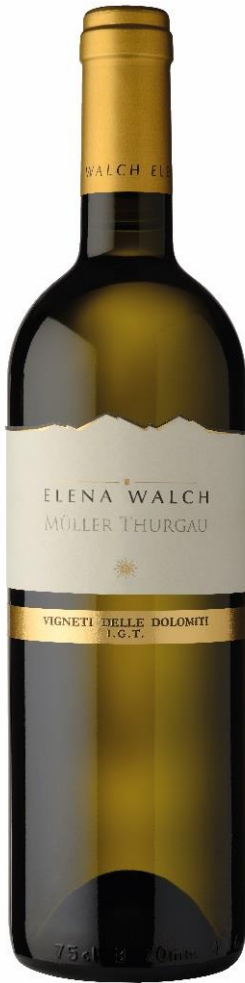


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# ELENA WALCH

## Müller Thurgau 2019



### VARIETY

100% Müller Thurgau

### VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures, followed by a temperature controlled fermentation at 18°C in steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

### TASTING NOTES

The Müller Thurgau is persuasive with light straw yellow colour, pleasant aromas, discreet aromas of herbs, some nutmeg as well as slight notes of apricot. Enjoyable freshness, youthful acidity and delicate structure characterize the palate.

### TERROIR

Southeastern and southwestern facing vineyards at medium altitudes between 350m and 650m a.s.l. on lime, clay and sand soils. Handpicked.

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### VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

### FOOD PAIRING

Excellent as an aperitif and the ideal companion to seafood and flavoursome first courses.

Appellation: Vigneti delle Dolomiti IGT

Residual sugar: 3,6 g/L

Alcohol: 12,50 % Vol.

Aging: 3-4 years

Total acidity: 7,3 g/L

Availability: 0,75 l