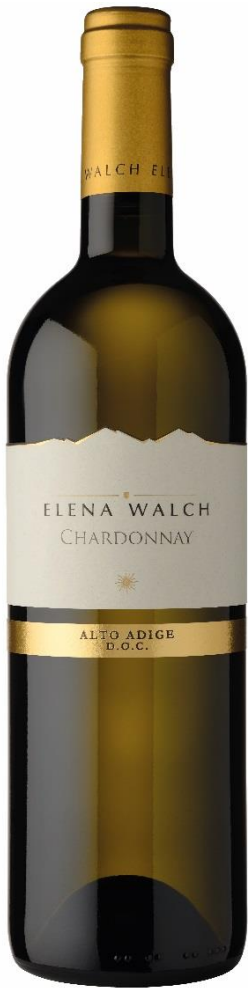

ELENA WALCH

Chardonnay 2020

Alto Adige DOC



VARIETY

100% Chardonnay

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Chardonnay shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe apples and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.

TERROIR

Southeast oriented vineyards on limestone soil. An interplay of vineyards in classic middle heights, as well as altitudes up to 600m in the southern part of Alto Adige. Entirely handpicked.

VINTAGE 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

FOOD PAIRING

The ideal companion to Mediterranean cuisine, pasta or fish dishes, especially freshwater fish (trout, pike or salmon).

Appellation: Alto Adige DOC

Alcohol: 13,50% Vol.

Total acidity: 6,4 g/L

Residual sugar: 1,7 g/L

Aging: 3-5 years

Availability: 0,75 l