
ELENA WALCH

Rosé “20/26”

vintage 2020

Picked at 20 degrees Babo and fermented at 26 degrees Celsius, the name “20/26” is a testament to meticulous attention to detail and precise winemaking techniques. The elegance of the Pinot Noir paired with the curves of the Merlot and the strength of Lagrein, express a saignée vinification of an elegant rosé with a pronounced structure and great finesse.

“With liveliness, freshness and juiciness, the wine presents itself in charming salmon colors and an attractive design. Lagrein, Pinot Noir and Merlot maintain their status at its core, with pronounced flavors of raspberries, strawberries and bright citrus notes, with impeccable texture and lovely finesse.”

Tramin, January 2021



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.

VINIFICATION

The classical “saignée” method: the must stays in contact with the skins for a short time. Then, the clear, rose-coloured must, with 20° Babo of sugar, is drawn off. No pressing, as usual. Fermentation takes place in steel tanks at a controlled temperature of 26°C. Finally, the sugar content as well as the temperature of fermentation give the wine its name.

Alcohol:	13,00% Vol.	Appellation:	Vigneti delle Dolomiti IGT
Total acidity:	6,8 g/L	Aging potential:	2-4 years
Residual sugar:	2,5 g/L	Availability:	0,75 l

