
ELENA WALCH

Grande Cuvée “Beyond the Clouds” 2019 Alto Adige DOC

“The new millennium was to begin with a new ‘super cuvée’, the selection of the best grapes of the vintage, as the crowning glory of Elena Walch's wine selections. Thus, with the 2000 vintage, Alto Adige’s first white ‘super cuvée’ was born, and today a multiple award-winning white icon of Italy: a parcel selection of the highest quality grapes from different grape varieties, fermented and matured together in wood. The different levels of maturity of the grape varieties and a selection that is already created in the vineyard are reflected in the untamed character of the cuvée. The wine should express the best of each vintage from Elena Walch's vineyards - year after year "Beyond the Clouds".

„Brilliant, intensive yellow is the color of our white blend Beyond the Clouds. In the nose, a complex, beguiling play of aromas unfurls with fruity nuances of exotic fruits such as pineapple, notes of blossoms and flowers, of rose petals and light toast aromas. Dense and complex, the wine enthuses on the palate: with fullness and structure, creamily soft and elegant, stimulatingly fresh and juicy with a discreetly incorporated, modest note of wood and a long reverberation of taste.“

Tramin, March 2021



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.

VINIFICATION

The various grape varieties get picked as soon as the Chardonnay reaches optimum maturity. All varieties get crushed and pressed together after which they also ferment together in new French oak barriques. Part of the wine undergoes malolactic fermentation, after which it is matured for another 10 months in barrique with lees being regularly stirred up. The finished wine is bottle aged for at least 6 months before being released.

Alcohol:	14,00% Vol.	Appellation:	Alto Adige DOC
Total acidity:	6,7 g/L	Aging:	15-18 years
Residual sugar:	2,4 g/L	Availability:	0,75 / 0,375 / 1,5 l

