

# BEYOND THE CLOUDS

## Vinification

A selection of the finest white grapes, predominantly Chardonnay. 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.

## Features

A brilliant straw yellow characterizes the white cuvée “Beyond the Clouds.” On the nose, it reveals a complex aroma game with notes of white flowers and fruit nuances from stone fruit and pineapple, capped by a fine mineral approach. Elegant and multi-layered, the wine presents itself with a discreetly integrated, restrained wood note on the palate and a fresh finish.

## Food Pairings

Full-flavoured with fish, cheeses and dishes based on white meats.

## Other information

Aging potential : 15 to 18 years.



## Producer

Elena Walch

## Category

White

## Grapes

Chardonnay mainly.

## Appellation

Alto Adige DOC

## Size

750 ml

## Degree of alcohol

14 %

## Serving temperature

Better served lightly chilled between 11 °C to 13 °C