

# ELENA WALCH

## 2023 CHARDONNAY, ALTO ADIGE DOC

### WINERY

Elena Walch is a 5-generation family-run estate in Alto Adige, a region in the North-East part of Italy that led the wine quality revolution in the area and has gained a prominent international reputation. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 90 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

### WINE

Perfectly capturing the balance of thoughtful viticulture and intentional winemaking, the Elena Walch Chardonnay brings an immense brightness and verve every vintage. Careful cultivation and hand selecting fruit across the beautiful Southern exposed slopes at the estate in Alto Adige allow for a wine that is precise and reflective of the limestone soil in which they grow. A perfect gateway into the world of Northern Italian Chardonnay.

### VINEYARDS

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 NOTES

The 2023 vintage was fascinating despite a challenging season of alternating warm, cool, and rainy periods. The harvest was fantastic with optimal weather conditions for ripening. After a warm midsummer and early August rain, the grapes ripened under abundant sunshine. Harvest began in early September with perfect weather, shifting to instability towards the end. The warm days and cool nights allowed the grapes to achieve balanced acidity, clear fruit, and good structure.

### WINEMAKING

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.



### VINEYARD

Region: Italy  
Appellation: Alto Adige DOC  
Eco-Practices: Sustainable

### WINEMAKING

Varietals: 100% Chardonnay - estate sourced

### TECHNICAL DETAILS

Alcohol: 13%  
Residual Sugar: 1.2 g/L  
Total Acidity: 6.4 g/L