

ELENA WALCH

2024 SAUVIGNON, 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

From a variety introduced to Alto Adige at the end of the nineteenth century, comes a masterful rendition by Elena Walch. Southern exposed vineyard sites planted into calcareous soils yields a well-structured wine. Harmoniously delivering freshness and acidity, alongside ripe fruit and herbs which distinguish this Sauvignon from Elena Walch.

VINEYARDS

Vineyards are oriented towards the southeast and southwest, with calcareous soils containing sand. Harvesting is done by hand.

VINTAGE NOTES

The 2024 vintage presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

WINEMAKING

Following the harvest, the grapes are pressed with precision. The fresh must undergoes static clarification at low temperatures before being meticulously fermented at a controlled 19°C within steel tanks. The youthful wine then ages in steel tanks for multiple months on the fine lees.

TASTING NOTES

Our Sauvignon captivates with its deep yellow colour with green hints and aromatic bouquet of ripe gooseberries, papaya and elderberries as well as fine notes of herbs. Juicy acidity, elegant structure and an inviting finish characterize the palate.

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	A mix of calcareous soils and sand
Exposure:	Southeast-Southwest
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sauvignon - estate sourced
Aging:	In temperature controlled stainless steel and barriques

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	0.4 g/L
Total Acidity:	6.1 g/L