

ELENA WALCH

2024 PINOT BIANCO, 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

Pinot Bianco is a unique grape which thrives in the mountain regions of North-Eastern Italy. Planted on porphyric soils at high elevations, these cool climate vineyards pave the way for the acidity and freshness in the wine, while the warmer sites add concentration of fruit and body. The Pinot Bianco is the result of meticulous care in the vines, careful selection, and exceptional terroir.

VINEYARDS

Vineyards are located on light limestone and porphyric soils on steep slopes. Positioned at varied altitudes, some reach up to 900m above sea level while others are situated at a

moderate 250m. All grapes are handpicked with extreme precision.

VINTAGE NOTES

The vintage 2024 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

Post-harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in stainless steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

Our Pinot Bianco presents itself in clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. In the mouth, the wine surprises with elegant, mineral depth, lively acidity and a fresh finish.

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	Light limestone and porphyric soils
Exposure:	Southeast-Southwest
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Bianco - estate sourced
Aging:	Matures in stainless steel tanks for several months on the fine lees

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	1.7 g/L
Total Acidity:	5.9 g/L