

ELENA WALCH

2024 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 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

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
Soil:	Limestone
Exposure:	Southeast
Elevation:	600m
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay - estate sourced
Aging:	Matures in steel tanks for several months on the fine lees.

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	0.5 g/L
Total Acidity:	5.7 g/L

