

ELENA WALCH

2025 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.

VINEYARD

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



VINTAGE NOTES

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

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/66.2°F 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 color 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.

WINEMAKING

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

TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	0.3 g/L
Total Acidity:	6.4 g/L