

ELENA WALCH

2023 PINOT GRIGIO, 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

A bottle from the steep slopes in the Dolomite mountains where the vines require hard work and a delicate manual harvest to allow the expression of the highest quality Pinot Grigio. This wine presents a singular Alpine quality, matched with a stainless steel fermentation that truly showcases the terroir of Elena Walch. A noble grape variety for Alto Adige with a long standing history in the region, Elena Walch Pinot Grigio is a testament to what the grape can deliver with fine winemaking. All grapes are sourced from their own vineyards.

VINEYARDS

Vineyards are located on light limestone and porphyric soils on steep slopes. Positioned at varied altitudes, some

reach up to 600m above sea level while others are situated at a moderate 250m. Calcareous soils with clay, sand and porphyric parts. All grapes are handpicked with extreme precision.

VINTAGE NOTES

The 2023 vintage was an interesting one! Despite a challenging growing season that included fluctuating warm and cool periods and some rain, we had a successful harvest season with ideal ripening conditions. After a warm June and July and high rainfall in early August, the grapes had ample time to ripen under optimal conditions with plenty of sunshine. Harvest began late in early September under ideal conditions, which later gave way to more unstable weather. The combination of warm days and cool nights allowed the grapes to reach optimal ripeness, resulting in balanced acidity levels and clear fruit with good structure.

WINEMAKING

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

TASTING NOTES

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral- salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!



VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	Calcareous soils with clay, sand and porphyric parts
Exposure:	Southeast-Southwest
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Grigio - estate sourced
Aging:	In temperature controlled stainless steel tanks

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	1.9 g/L
Total Acidity:	5.8 g/L

