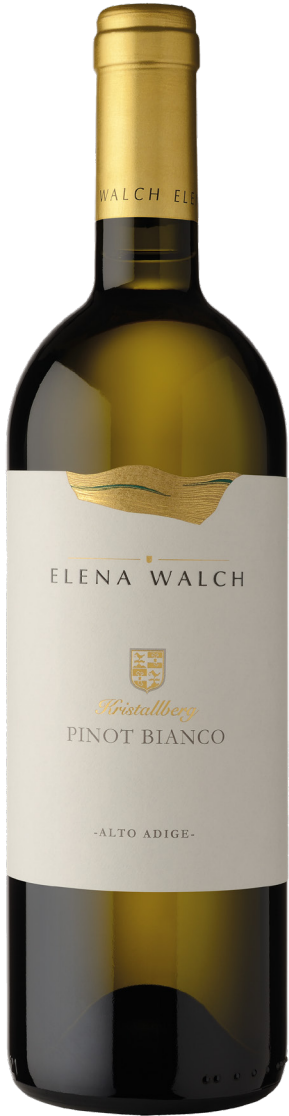


# ELENA WALCH

## 2024 PINOT BIANCO 'KRISTALLBERG', ALTO ADIGE DOC



### WINERY

Elena Walch is a five-generation family estate in Alto Adige, a leading force in the region's wine quality revolution with a strong international reputation. The estate focuses on terroir-driven wines that reflect their unique soils, climate, and vineyard practices, all guided by sustainability. With 90 hectares under vine—including the top sites VIGNA Castel Ringberg in Caldaro and VIGNA Kastelaz in Tramin—Elena Walch is a key figure in Alto Adige winemaking.

### WINE

The Pinot Bianco "Kristallberg" has been part of the Elena Walch portfolio since 2015. It is a single-site expression of Pinot Bianco, sourced from high-altitude vineyards (approximately 600m a.s.l.) between Tramin and Kaltern. This elevation, combined with limestone and porphyry soils, preserves the wine's "vertical" acidity and precise mineral character—key traits of Elena Walch's mountain viticulture style.

### VINEYARDS

Climate change challenges winemakers, as shown in our Pinot Bianco production. We've bought a vineyard at 600m altitude between Tramin and Kaltern to ensure future fresh Pinot Bianco. The new "Kristallberg" Pinot Bianco, from these high-altitude vineyards, exhibits its complex, vertical, and mineral typicity.

### 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

Gentle pressing, followed by a static clarification through must refrigeration. Fermentation takes place in medium oak casks of 25 hl each at a controlled temperature of 20°C and the wine matures there for another twelve months.

### TASTING NOTES

"Our Pinot Bianco 'Kristallberg' is a mineral-rich wine. It has a bright, fresh straw yellow color and a fruity aroma with fresh pears and white stone fruits. It also has spicy notes with green walnuts and smoky and mineral aromas in the background. This wine is elegant on the palate, but also has a juicy freshness, youthful vitality, and stirring acidity. This partially barrel-fermented wine is an exciting new addition!" -Elena Walch

### VINEYARD

Region: Italy  
Appellation: Alto Adige DOC  
Soil: Limestone soils mixed with clay and sand  
Eco-Practices: Sustainable

### WINEMAKING

Varietals: 100% Pinot Bianco - estate sourced  
Aging: Wine matures for 12 months in medium-sized cask

### TECHNICAL DETAILS

Alcohol: 13.5%  
Residual Sugar: 1.4 g/L  
Total Acidity: 5.9 g/L