

ELENA WALCH

2024 GEWÜRZTRAMINER, 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

With a guiding philosophy that is dedicated to terroir, it is no surprise that the Gewürztraminer grown here is a standout each vintage. Taking into account the singular nature of each vineyard, the loose soil with concentrated minerals, and the diurnal shift in temperature, Elena Walch delivers a beautiful expression of this aromatic varietal from their estate in Alto Adige that capitalizes on the nature of this historic grape.

VINEYARDS

From the home of Gewürztraminer with its loose soil, characterized by the high lime content, but also deep sand tracts and porphyritic rocks. Warm days with abundant sunshine, accompanied by cool mountain evening temperatures, produce characterful and elegant Gewürztraminer of classic typicity.

VINTAGE NOTES

The 2024 vintage stands out for its excellent quality. After a rainy spring and a cool early summer that required extra care in the vineyards, July and August brought dry, sunny weather. These ideal midsummer conditions led to well-balanced grapes with great ripeness. Although the harvest was smaller, the quality is outstanding.

WINEMAKING

Before processing, the grapes undergo a gentle six-hour maceration on the skins. They are then carefully pressed, and the must is clarified before fermenting in stainless steel tanks at a controlled temperature of 64°F. The wine is then aged for several months on its lees in stainless steel vessels, enhancing its texture and complexity.

TASTING NOTES

Our Gewürztraminer shines in an intense straw yellow with golden highlights. Its bouquet is intensely aromatic, featuring classic notes of rose petals, flowers, and spices. On the palate, it is fresh, elegant, and refined, with a long, harmonious finish.

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Eco-Practices:	Sustainable
Soils:	Loose soil, high proportion of limestone, deep veins of sand and porphyritic rocks

WINEMAKING

Varietals:	100% Gewürztraminer - estate sourced
Aging:	In stainless steel tanks

TECHNICAL DETAILS

Alcohol:	14%
Residual Sugar:	3.7 g/L
Total Acidity:	5.3 g/L

