

# ELENA WALCH

## 2025 SCHIAVA, ALTO ADIGE DOC



### THE 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.

### THE WINE

This ancient indigenous red grape variety has flourished in Alto Adige since the sixteenth century, and its cultivation is expanding steadily. Despite a significant reduction in planted acreage in recent decades, this has paradoxically led to an enhancement in the quality of Schiava wines, sparking a contemporary renaissance for this esteemed grape. In the case of Elena Walch this is no exception as this wine delivers beautiful floral tones and balance that takes you right to the heart of their mountain estate.

### VINEYARDS

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.

### 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

Temperature controlled fermentation in stainless steel tanks with 6 days of skin contact, followed by the maturation in traditional large oak casks.

### TASTING NOTES

The 2025 vintage presents a vibrant ruby hue and subtle cherry aromas on the nose. On the palate, it offers a harmonious and elegant profile, highlighted by naturally mild acidity and fine tannins, complemented by a gentle hint of bitter almond on the finish. This is an elegant, fruit-forward red wine with impressive length.

### VINEYARD

**Region:** Italy  
**Appellation:** Alto Adige DOC  
**Eco-Practices:** Sustainable  
**Soils:** Calcareous soils with clay and sand spanning both sides of the mountain

### WINEMAKING

**Varietals:** 100% Schiava  
**Aging:** Matured in traditional large oak casks

### TECHNICAL DETAILS

**Alcohol:** 12.5%  
**Residual Sugar:** 2.1g/L  
**Total Acidity:** 5.0 g/L