
ELENA WALCH

Chardonnay 2023

Alto Adige DOC



VARIETY

100% Chardonnay

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Chardonnay shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe apples and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.

TERROIR

Southeast oriented vineyards on limestone soil. An interplay of vineyards in classic middle heights, as well as altitudes up to 600m in the southern part of Alto Adige. Entirely handpicked.

VINTAGE 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummery June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

FOOD PAIRING

The ideal companion to Mediterranean cuisine, pasta or fish dishes, especially freshwater fish (trout, pike or salmon).

Appellation: Alto Adige DOC

Residual sugar: 1,2 g/L

Alcohol: 13,00% Vol.

Aging: 3-5 years

Total acidity: 6,4 g/L

Availability: 0,75 l

Harvest: Entirely handpicked