
ELENA WALCH

Bronner 2023

IGT Mitterberg

“Bronner” is the name of this fungus-resistant (PIWI) white wine grape variety. Here a “Vitis Vinifera” was crossed with the resistant Asian variety “Vitis Amurensis” - a cross from Merzling (again a cross from Riesling x Grauburgunder) with Zarya severa and Saint Laurent. Thanks to their resistance to fungal diseases, the number of interventions in the vineyard can be reduced to a minimum. The Bronner not only impresses with its wonderful drinking flow with mineral aromas reminiscent of Pinot Blanc and Sauvignon, but also supports Elena Walch's commitment to sustainable viticulture.

“Our Bronner impresses with a clear, strong straw yellow color with slightly green reflections. The nose combines complex, intense fruit aromas including apples, ripe pears and white peach with spicy herbal notes and a touch of thyme. The palate is youthful and fresh, inviting, mineral and juicy with a fruity texture and invigorating fresh finish.”



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.

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 stainless steel tanks with selected yeast. The young wine matures in stainless steel tanks for six months on the fine lees.



Alcohol: 13,00% Vol.

Total acidity: 6,0 g/L

Residual sugar: 3,0 g/L

Variety: 100% Bronner

Appellation: IGT Mitterberg

Aging potential: 2-4 years

Availability: 0,75 l

Harvest: Entirely handpicked