
ELENA WALCH

Pinot Nero 2023

Alto Adige DOC



VARIETY

100% Pinot Noir

VINIFICATION

Traditional temperature controlled fermentation for about 10 days in stainless steel tanks. Afterwards, malolactic fermentation and maturation take place partially in large oak barrels of 22hl and stainless steel tanks.

TASTING NOTES

Our Pinot Nero Elena Walch shines in clear, fresh ruby red. A fruity play of aromas of red berries, cherries and raspberries as well as spicy notes with some white pepper characterizes the bouquet. In the mouth, the wine convinces with juicy structure and inviting freshness, with soft, velvety tannins, discreet spices in the background and a youthful, elegant finish.

TERROIR

A deliberate combination of vineyards in warmer locations around the 400m blended with material from altitudes of up to 600m. Limestone and porphyry soils in south-eastern and south-western orientation. Severe selection employed.

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 hearty starters, dishes based on beef or venison and spicy cheeses.

Appellation: Alto Adige DOC

Residual sugar: 1,5 g/L

Alcohol: 13,00 % Vol.

Aging: 5-7 years

Total acidity: 5,7 g/L

Availability: 0,75 / 0,375 l

Harvest: Entirely handpicked