
ELENA WALCH

Pinot Nero "Ludwig" 2021

Alto Adige DOC

The long history of the Pinot Nero in Alto Adige has accompanied the development of the wine region. Elena Walch's Pinot Nero "Ludwig" was created with the 2001 vintage, from grapes of old vines, some of which were even planted as Pergola. The small production of 10,000 bottles indicates the strict selection of the plots to produce a classic, complex Pinot Nero of the highest quality. The many national and international awards for Pinot Nero "Ludwig", including the highest award of the 12th and 19th Italian Pinot Nero Competition in 2013 and 2020, confirm the winemaker's great commitment to this noble grape variety.

"The Pinot Noir "Ludwig" presents itself with a full ruby red color and with elegant concentration and complexity. Fresh fruit notes of heart cherries and redcurrants as well as the spicy hint of pepper and elegant roasted notes characterize the bouquet. On the palate, the wine unfolds its full power and elegance with gripping tannins, a filigree structure and harmonious interplay between subtle spice and elegant freshness - with inviting length and great aging potential"



VINTAGE 2021

We are excited about a qualitatively excellent vintage, especially for our white wines! A dry and cool spring led to a late flowering of the vines and was followed by a warm and dry June. After an irregular midsummer, a surprising change in the weather followed in mid-August, which brought dream weather until the end of September and the very best conditions for achieving an optimal maturity of the grapes. The harvest began in mid-September, about 10 days later than last year. With blue skies and lots of sunshine, midsummer daytime temperatures and autumnally cool nights, the grapes were able to achieve ideal sugar levels while maintaining very good acidity. Accordingly, the 2021 wines show great quality!

VINIFICATION



Traditional fermentation, partially in large Slovenia oak vats, partially in stainless steel tanks. Malolactic fermentation follows and, the final wine matures in French oak barrels for another 12 months. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly sensitive destemmer and the gentle transport of the grapes by means of a specialized container, "cuvon", which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The State-of-the-Art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

Alcohol: 13,50% Vol.

Total acidity: 5,7 g/L

Residual sugar: 1,9 g/L

Variety: 100% Pinot Nero

Appellation: Alto Adige DOC

Aging potential: 8-15 years

Availability: 0,75 / 1,5 l

Harvest: Entirely handpicked

