

## Pinot Bianco “Kristallberg” 2022

### Alto Adige DOC

Since the 2015 vintage, the Pinot Bianco "Kristallberg" has enriched the Elena Walch portfolio. It is Elena Walch's goal to find the ideal terroir for each grape variety to enable optimal conditions to produce multi-faceted wines. It is particularly valuable and rare to have vineyards in different locations, altitudes, and exposures in a single-family estate, making it possible to respond to each individual wine and its personality. Climate change in particular brings challenges and requires winemakers to be one step ahead, and our production of Pinot Bianco also reflects this change. To guarantee a fresh style of Pinot Bianco now and for future vineyards, a vineyard at an altitude of 600m on a small mountain terrace between Tramin and Kaltern was purchased a few years ago, and other sites at the same altitude were added later. With the Pinot Bianco "Kristallberg" a new wine from high altitude vineyards was created, which can perfectly bring to the fore the vertical, complex, and mineral typicity of the Pinot Bianco.

*“Our Pinot Bianco „Kristallberg“ is a wine of great minerality. Presenting a clear, fresh straw yellow and a bouquet of fruity aromas with fresh pears and white stone fruits, as well as spicy notes with green walnuts and smoky and mineral aromas in the background. Elegant on the palate, but with juicy freshness, youthful vitality and stirring acidity, this partially barrel-fermented wine is an exciting new addition!”*



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#### VINTAGE 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit

#### VINIFICATION

Gentle pressing, followed by a static clarification through must refrigeration. Fermentation partially takes place in stainless steel tanks at a controlled temperature of 20°C. 40% ferments in medium oak casks of 25 hl each, 20% in French barrique barrels, the remaining part in stainless steel and matures there for another five months. Assemblage takes place in summer the following year.

Alcohol: 13,5 % Vol.

Total acidity: 6,7 g/L

Residual sugar: 2,3 g/L

Variety: 100% Pinot Bianco

Appellation: Alto Adige DOC

Aging potential: 3-8 years

Availability: 0,75 l

Harvest: Entirely handpicked

