
ELENA WALCH

Chardonnay "Cardellino" 2023

Alto Adige DOC

The Chardonnay "Cardellino" was the first wine of Elena Walch and is still the most popular wine of the wine estate today. According to an old tale, the goldfinch - the "cardellino" - builds its nest only in Chardonnay vines, while not nesting in other grape varieties. Elena Walch has dedicated her debut, an elegant and characterful Chardonnay, to this faithful little bird, which has won many lovers with its fresh minerality, paired with a silky texture and notable structure. The Chardonnay "Cardellino" has long since become a classic in South Tyrol and continues to be the most popular wine at the table of the Walch family. A wine to which one remains faithful, as the Cardellino with his Chardonnay.

"The Chardonnay "Cardellino" shows a straw-yellow color, with a complex play of fruity aromas, citrus and orange peel, some lime blossom, a mineral fullness and a spicy touch of tobacco. On the palate, this classic by Elena Walch surprises with exciting freshness and racy minerality, with elegance and juicy length. Inviting, refreshing and drinkable."

Elena Walch

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

Soft pressing, static clarification, followed by temperature controlled fermentation (20°C), after which the wine is kept on its fine lees for several months. A part of the wine (35%) is fermented in French oak barriques, where it matures on its lees for another six months. Final blending occurs in spring and the wine is subsequently bottle-aged before release.

Alcohol: 13,50% Vol.

Total acidity: 6,3 g/L

Residual sugar: 1,4 g/L

Variety: 100% Chardonnay

Appellation: Alto Adige DOC

Aging potential: 3-5 years

Availability: 0,75 / 1,5 l

Harvest: Entirely handpicked

