
ELENA WALCH

Chardonnay 2024

Alto Adige DOC



VARIETY

100% Chardonnay

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 steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Chardonnay shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe apples and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.

TERROIR

Southeast oriented vineyards on limestone soil. An interplay of vineyards in classic middle heights, as well as altitudes up to 600m in the southern part of Alto Adige. Entirely handpicked.

VINTAGE 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

FOOD PAIRING

The ideal companion to Mediterranean cuisine, pasta or fish dishes, especially freshwater fish (trout, pike or salmon).

Appellation: Alto Adige DOC

Alcohol: 13,00% Vol.

Total acidity: 5,7 g/L

Harvest: Entirely handpicked

Residual sugar: 0,5 g/L

Aging: 3-5 years

Availability: 0,75 l