
ELENA WALCH

Pinot Bianco “Kristallberg” 2023 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!”

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

Gentle pressing, followed by a static clarification through must refrigeration. Fermentation takes place in in medium oak casks of 25 hl each at a controlled temperature of 20°C and the wine matures there for another twelve months.

Alcohol: 13,5 % Vol.

Total acidity: 6,4 g/L

Residual sugar: 1,7 g/L

Variety: 100% Pinot Bianco

Appellation: Alto Adige DOC

Aging potential: 3-8 years

Availability: 0,75 l

Harvest: Entirely handpicked

