ELENA WALCH

Pinot Nero "Ludwig" 2022 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 2002 vintage, from grapes of old vines, some of which were even planted as Pergola. The small production of 12,000 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, 19th and 26th Italian Pinot Nero Competition in 2013, 2020 and 2024, 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 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



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 10 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: 14,00% Vol. Total acidity: 6,0 g/L Residual sugar: 1,2 g/L Variety: 100% Pinot Nero Appellation: Alto Adige DOC Aging potential: 8-15 years Availability: 0,75 / 1,5 l Harvest: Entirely handpicked



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