
ELENA WALCH

Elena Walch is certified VIVA



Pinot Nero 2024

Alto Adige DOC



VARIETY
100% Pinot Noir

VINIFICATION
Traditional temperature controlled fermentation for about 10 days in stainless steel tanks. Afterwards, malolactic fermentation and maturation take place partially in large oak barrels of 22hl and stainless steel tanks.

TASTING NOTES
Our Pinot Nero Elena Walch shines in clear, fresh ruby red. A fruity play of aromas of red berries, cherries and raspberries as well as spicy notes with some white pepper characterizes the bouquet. In the mouth, the wine convinces with juicy structure and inviting freshness, with soft, velvety tannins, discreet spices in the background and a youthful, elegant finish.

TERROIR
A deliberate combination of vineyards in warmer locations around the 400m blended with material from altitudes of up to 950m. Limestone and porphyry soils in south-eastern and south-western orientation. Severe selection employed.

 lightweight 395 g

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 first courses and light main courses.

Appellation: Alto Adige DOC

Residual sugar: 2,7 g/L

Alcohol: 13,00 % Vol.

Aging: 5-7 years

Total acidity: 5,5 g/L

Availability: 0,75 / 0,375 l

Harvest: Entirely handpicked