



A T O N

ELENA WALCH

*Pinot Noir Riserva
Alto Adige Doc*

With a small number of 2.788 bottles produced, Elena Walch's highest expression of Pinot Noir appears: "Aton", after the ancient Egyptian sun god, who rose above every other divine being in the representation of a sun disk. As an abstract idea and spiritualized concept, Aton is the source of light and life.

The 2018 vintage of "Aton" Pinot Noir Riserva Alto Adige DOC comes from the selection of the best grapes in medium and higher altitudes between 400 and 600 meters a.s.l. The vines, which are up to 61 years old with greatly reduced yields, are located on both sides of the valley in Glen and Barleith and benefit from the complex, predominantly clay and limestone soils with traces of marl.

The higher the mountain profile, the more light, sunshine hours, and freshness reach the vineyards. Long hours of sunshine in a fresh climate and a large day/night temperature differences result in a Pinot Noir of great elegance with a fresh and expressive presence.

The selection of the two highest quality plots in an ideal combination of orientation and altitude allow a higher phenolic grape ripeness without excessive sugar content and a natural medium to high acidity that distinguishes the "Aton" Pinot Noir Riserva 2018 with structure, elegance, and finesse. "Aton" sends you on a unique sensory journey that engages the senses in the discovery of its personality. A journey that tells the story of Alto Adige and delights lovers of Pinot Noir.

VINIFICATION

The harvest took place in several rounds on 30 August, as well as on 05 and 11 September 2018, in order to allow the respective grape lots to achieve optimal maturity. The year 2018 was a warm vintage and allowed for an excellent ripeness of the grapes, which is why the harvest took place a few days earlier than in the previous year. Thanks to the higher Pinot Noir vineyards, the grapes were at the same time able to benefit from the cooler climate there and retain fresh acidity, which contributes to a very good balance of the 2018's vintage. Overall, the harvest showed great structure, excellent ripeness and strong color.

The hand harvest took place on September 9th, 2017, followed by a gravity-fed and highly gentle grape processing in a new, state-of-the-art fermentation cellar. The grapes were gently transferred in whole berry form in a small "cuvon" to the small fermentation tanks, maintaining the delicate structure and quality of the harvest in its natural form.

This was followed by a 5-day cold maceration and fermentation at a controlled temperature of 23°C for a further 15 days in small steel tanks. After a further 12 months of ageing in French oak barriques with medium toasting, the wine rested and matured in steel for an additional 11 months.

This slow and gentle processing was carried out respecting the original quality of the grapes, and following the same principle, the wine was finally bottled on November 30, 2020, without filtration to preserve its exceptional structure and maintain its natural colloidal composition.

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“The Pinot Noir “Aton” expresses timeless finesse and elegance. The wine presents itself a strong ruby red in the glass. Subtle notes of black berries, a hint of licorice and finely smoked notes define the bouquet, combining power and supreme elegance in this exceptional wine. With density, black berries, and minerality, combined with fine and fresh tannins, the “Aton” convinces on the palate with a spicy, long finish. The 2018 vintage is particularly characterised by its great structure, as well as excellent elegance and finesse.

An elegant Pinot Noir full of character, produced with the utmost dedication and detailed effort to do justice to this noblest of varieties with uncompromising quality.”

Tramin, 01. November 2022

Total Acidity: 6.1 g/L

Residual Sugar: 0,5 g/L

Harvest: Harvested by hand with the utmost care

Alcohol: 14.00% Vol.

Bottle Size: 0.75L

Designation: Alto Adige DOC