

ELENA WALCH

2022 SCHIAVA, ALTO ADIGE DOC



WINERY

Elena Walch is a 5-generation family-run estate in Alto Adige, a region in the North-East part of Italy that led the wine quality revolution in the area and has gained a prominent international reputation. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 90 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

WINE

This ancient indigenous red grape variety has flourished in Alto Adige since the sixteenth century, and its cultivation is expanding steadily. Despite a significant reduction in planted acreage in recent decades, this has paradoxically led to an enhancement in the quality of Schiava wines, sparking a contemporary renaissance for this esteemed grape. In the case of Elena Walch this is no exception as this wine delivers beautiful floral tones and balance that takes you right to the heart of their mountain estate.

VINEYARDS

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.

VINTAGE NOTES

The 2022 vintage is excellent due to a warm, stable summer that produced healthy, balanced grapes. The year kicked off with a warm spring, leading to early flowering. The summer was consistently dry and warm, peaking with heat in midsummer. Our irrigation systems and smart technology prevented any issues from the drought. The warm summer months yielded healthy, mature grapes of high quality. The acidity values were slightly lower due to the vintage, but were well balanced through targeted foliage work and an earlier harvest. The first grapes were harvested by hand at the end of August. The wines exhibit complexity, a solid structure, and good fruitiness.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with 6 days of skin contact, followed by the maturation in traditional large oak casks.

TASTING NOTES

The 2022 Schiava has a bright ruby color, with a subtle cherry aroma. It tastes balanced and refined, thanks to its natural mild acidity and tannin. It leaves a pleasing bitter almond flavor at the end. Overall, it's a tasteful, fruity red wine with a decent finish.

VINEYARD

Region: Italy
Appellation: Alto Adige DOC
Eco-Practices: Sustainable

WINEMAKING

Varietals: 100% Schiava - estate sourced

TECHNICAL DETAILS

Alcohol: 13%
Residual Sugar: 2.2 g/L
Total Acidity: 4.6 g/L