

ELENA WALCH

2023 GEWÜRZTRAMINER, 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

With a guiding philosophy that is dedicated to terroir, it is no surprise that the Gewürztraminer grown here is a standout each vintage. Taking into account the singular nature of each vineyard, the loose soil with concentrated minerals, and the diurnal shift in temperature, Elena Walch delivers a beautiful expression of this aromatic varietal from their estate in Alto Adige that capitalizes on the nature of this historic grape.

VINEYARDS

From the home of Gewürztraminer with its loose soil, characterized by the high lime content, but also deep

sand tracts and porphyritic rocks. Warm days with abundant sunshine, accompanied by cool mountain evening temperatures, produce characterful and elegant Gewürztraminer of classic typicity.

VINTAGE NOTES

The 2023 vintage was fascinating despite a challenging season of alternating warm, cool, and rainy periods. The harvest was fantastic with optimal weather conditions for ripening. After a warm midsummer and early August rain, the grapes ripened under abundant sunshine. Harvest began in early September with perfect weather, shifting to instability towards the end. The warm days and cool nights allowed the grapes to achieve balanced acidity, clear fruit, and good structure.

WINEMAKING

Before processing, a 6 hours maceration on the skins takes place. The grapes are carefully pressed and the must undergoes static clarification and is then fermented in steel tanks at a controlled temperature of 18°C. The wine ages for several months on its lees in stainless steel containers.

TASTING NOTES

Our Gewürztraminer, with its typical dry Alto Adige charm and personality, gleams in intense straw yellow with hints of gold reflections. Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.

VINEYARD

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

WINEMAKING

Varietals: 100% Gewürztraminer - estate sourced
Aging: In stainless steel tanks

TECHNICAL DETAILS

Alcohol: 14%
Residual Sugar: 3.1 g/L
Total Acidity: 5.3 g/L