

ELENA WALCH

2023 SAUVIGNON, 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

From a variety introduced to Alto Adige at the end of the nineteenth century, comes a masterful rendition by Elena Walch. Southern exposed vineyard sites planted into calcareous soils yields a well-structured wine. Harmoniously delivering freshness and acidity, alongside ripe fruit and herbs which distinguish this Sauvignon from Elena Walch.

VINEYARDS

Vineyards are oriented towards the southeast and southwest, with calcareous soils containing sand. Harvesting is done by hand.

The 2023 vintage was an interesting one! Despite a challenging growing season that included fluctuating warm and cool periods and some rain, we had a successful harvest season with ideal ripening conditions. After a warm June and July and high rainfall in early August, the grapes had ample time to ripen under optimal conditions with plenty of sunshine. Harvest began late in early September under ideal conditions, which later gave way to more unstable weather. The combination of warm days and cool nights allowed the grapes to reach optimal ripeness, resulting in balanced acidity levels and clear fruit with good structure.

WINEMAKING

Following the harvest, the grapes are pressed with precision. The fresh must undergoes static clarification at low temperatures before being meticulously fermented at a controlled 19°C within steel tanks. The youthful wine then ages in steel tanks for multiple months on the fine lees.

TASTING NOTES

Our Sauvignon stands out with its deep yellow color, accented by green hues. Its aroma is a blend of ripe gooseberries, papaya, elderberries, and subtle herb notes. The flavor profile is marked by juicy acidity, a well-structured body, and a pleasing finish.

VINEYARD

Region: Italy
Appellation: Alto Adige DOC
Soil: A mix of calcareous soils and sand
Exposure: Southeast-Southwest
Eco-Practices: Sustainable

VINTAGE NOTES

WINEMAKING

Varietals: 100% Sauvignon - estate sourced
Aging: In temperature controlled stainless steel and barriques

TECHNICAL DETAILS

Alcohol: 13.5%
Residual Sugar: 1.0 g/L
Total Acidity: 6.5 g/L