
ELENA WALCH

Chardonnay "Cardellino" 2019 Alto Adige DOC

The Chardonnay "Cardellino" was the first wine of Elena Walch and is still the most popular wine of the wine estate today. According to an old tale, the goldfinch - the "cardellino" - builds its nest only in Chardonnay vines, while not nesting in other grape varieties. Elena Walch has dedicated her debut, an elegant and characterful Chardonnay, to this faithful little bird, which has won many lovers with its fresh minerality, paired with a silky texture and notable structure. The Chardonnay "Cardellino" has long since become a classic in South Tyrol and continues to be the most popular wine at the table of the Walch family. A wine to which one remains faithful, as the Cardellino with his Chardonnay.

"The Chardonnay "Cardellino" shows a straw-yellow color, with a complex play of fruity aromas, citrus and orange peel, some lime blossom, a mineral fullness and a spicy touch of tobacco. On the palate, this classic by Elena Walch surprises with exciting freshness and racy minerality, with elegance and juicy length. Inviting, refreshing and drinkable."



VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

VINIFICATION

Soft pressing, static clarification, followed by temperature controlled fermentation (20°C), after which the wine is kept on its fine lees for several months. A part of the wine (15%) is fermented in French oak barriques, where it matures on its lees for another six months. Final blending occurs in spring and the wine is subsequently bottled before release.

Alcohol: 13,50% Vol.
Total acidity: 7,2 g/L
Residual sugar: 0,9 g/L

Appellation: Alto Adige DOC
Aging potential: 3-5 years
Availability: 0,75 / 1,51

