
ELENA WALCH

Pinot Bianco “Kristallberg” 2024 Alto Adige DOC

Since the 2015 vintage, the Pinot Bianco "Kristallberg" has enriched the Elena Walch portfolio. It is Elena Walch's goal to find the ideal terroir for each grape variety to enable optimal conditions to produce multi-faceted wines. It is particularly valuable and rare to have vineyards in different locations, altitudes, and exposures in a single-family estate, making it possible to respond to each individual wine and its personality. Climate change in particular brings challenges and requires winemakers to be one step ahead, and our production of Pinot Bianco also reflects this change. To guarantee a fresh style of Pinot Bianco now and for future vineyards, a vineyard at an altitude of 600m on a small mountain terrace between Tramin and Kaltern was purchased a few years ago, and other sites at the same altitude were added later. With the Pinot Bianco "Kristallberg" a new wine from high altitude vineyards was created, which can perfectly bring to the fore the vertical, complex, and mineral typicity of the Pinot Bianco.

“Our Pinot Bianco „Kristallberg“ is a wine of great minerality. Presenting a clear, fresh straw yellow and a bouquet of fruity aromas with fresh pears and white stone fruits, as well as spicy notes with green walnuts and smoky and mineral aromas in the background. Elegant on the palate, but with juicy freshness, youthful vitality and stirring acidity, this partially barrel-fermented wine is an exciting new addition!”

Elena Walch

VINTAGE 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

VINIFICATION

Gentle pressing, followed by a static clarification through must refrigeration. Fermentation takes place in in medium oak casks of 25 hl each at a controlled temperature of 20°C and the wine matures there for another twelve months.

Alcohol: 13,5 % Vol.

Total acidity: 5,9 g/L

Residual sugar: 1,4 g/L

Variety: 100% Pinot Bianco

Appellation: Alto Adige DOC

Aging potential: 3-8 years

Availability: 0,75 l

Harvest: Entirely handpicked

