ELENA WALCH

Pinot Nero “Ludwig” 2024

Alto Adige DOC

The long history of the Pinot Nero in Alto Adige has accompanied the development of the wine region. Elena Walch's Pinot Nero "Ludwig" was created with the 2002 vintage, from grapes of old vines, some of which were even planted as Pergola. The small production of 12,000 bottles indicates the strict selection of the plots to produce a classic, complex Pinot Nero of the highest quality. The many national and international awards for Pinot Nero "Ludwig", including the highest award of the 12th, 19th, 26th and 27th Italian Pinot Nero Competition in 2013, 2020, 2024 and 2025, confirm the winemaker's great commitment to this noble grape variety.

“The Pinot Noir “Ludwig” presents itself with a full ruby red color and with elegant concentration and complexity. Fresh fruit notes of heart cherries and redcurrants as well as the spicy hint of pepper and elegant roasted notes characterize the bo… its full power and elegance with gripping tannins, a filigree structure and harmonious interplay between subtle spice and elegant freshness - with inviting length and great aging potential”



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



Traditional fermentation, partially in large Slovenia oak vats, partially in stainless steel tanks. Malolactic fermentation follows and, the final wine matures in French oak barrels for another 10 months. Since 2015, a state-of-the-art fermentation cellar has allowed the grapes to be processed with the utmost care, with whole-grape processing using via gravity fed technology. A highly

sensitive destemmer and the gentle transport of the grapes by means of a specialized container, “cuvon”, which runs on rails, prove to be very gentle on the grapes and preserve their high quality. The State-of-the-Art building is certainly unique in Alto Adige, and is probably one of the most modern fermentation cellars in Italy to produce great red wines of excellence.

Alcohol: 13,50% Vol.

Appellation: Alto Adige DOC

Total acidity: 5,8 g/L

Aging potential: 8-15 years

Residual sugar: 1,0 g/L

Availability: 0,75 / 1,5 l

Variety: 100% Pinot Nero

Harvest: Entirely handpicked