
ELENA WALCH

Pinot Nero “Ludwig” 2023

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 bouquet. On the palate, the wine unfolds 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 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummer June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

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.

Total acidity: 5,9 g/L

Residual sugar: 0,5 g/L

Variety: 100% Pinot Nero

Appellation: Alto Adige DOC

Aging potential: 8-15 years

Availability: 0,75 / 1,5 l

Harvest: Entirely handpicked

