
ELENA WALCH

Chardonnay "Cardellino" 2024

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."

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

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 (35%) 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 bottle-aged before release.

Alcohol: 13,50% Vol.

Total acidity: 5,8 g/L

Residual sugar: 0,3 g/L

Variety: 100% Chardonnay

Appellation: Alto Adige DOC

Aging potential: 3-5 years

Availability: 0,75 / 1,5 l

Harvest: Entirely handpicked

